

The Gypsy 2008

The character is somewhat 'wild' a little brambly with hints of nutmeg, cinnamon, dark spices, with vanilla scents and a distinct, concentrated red-fruit focus. Great for laying down and keeping for at least ten years but already rewarding if allowed to breathe in a decanter.

Deliciously matched with risotto, sensuously truffled pasta. Ideal for flavoursome grills, lamb and beef.

variety : Grenache | 52% Grenache, 29% Syrah, 19% Mourvèdre

winery : Ken Forrester Wines

winemaker : Ken Forrester

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.2 g/l pH : 3.62 ta : 5.7 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

Gypsy 2008

- Platter - 4 ½ stars

Gypsy 2007

- 2011 International Wine & Spirit Competition (IWSC) in London - Gold
- Florida International Wine Challenge (FIWC) - Silver
- Robert Parker Rating August 2011 - 93 points

Gypsy 2006

- Wine Spectator - 93 Points

Gypsy 2005

- Best in Class [IWSC]

Gypsy 2004

- Wine Spectator - 90 points

ageing : Great for laying down and keeping for at least 10 years but already rewarding if allowed to breathe in a decanter.

in the vineyard : Grape Varieties: 52% Grenache / 29% Syrah / 19% Mourvedre [barrel selection - first picked fruit]

Soils: Grenache from decomposed granite at 450m; Shiraz from ancient gravels onto clay

Yields: 2-3 tons/ha from 50 year old Grenache; 6 tons/ha from 8 year old Shiraz

about the harvest: A hand-picked selection of the first ripest fruit.

in the cellar : Cold soaked prior to fermentation, then taken to new French oak barrels for 12 months. At this point a further selection takes place before blending and the final blend goes back to new barrels to marry and harmonise over the following 12 months. After almost 2 years languishing in a cool cellar the Gypsy is stable with the oak and intense fruit totally harmonised. A very concentrated, focussed blend, with layers of deep fruit.



Ken Forrester Wines

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