

## The Gypsy 2013

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 | 65% Grenache, 35% Syrah

**winery :** Ken Forrester Wines

**winemaker :** Ken Forrester

**wine of origin :** Western Cape

**analysis :** alc : 14.0 % vol   rs : 2.6 g/l   pH : 3.63   ta : 5.7 g/l

**type :** Red   **style :** Dry   **body :** Full   **taste :** Fruity   **wooded**

**pack :** Bottle   **size :** 750ml   **closure :** Cork

### The Gypsy 2012

- 2017 SAWi Wards - Platinum
- Platter's 2016 - 4½ stars
- Gilbert & Gaillard International Competition - Gold (93pts)
- National Wine Challenge/Top 100 SA Wines 2016 - Double Platinum
- Winemag.co.za Laurium Capital Signature Red Blend Report - 91 points

### The Gypsy 2011

- Platter's 2015 - 4½ stars

### The Gypsy 2010

- International Wine and Spirit Competition 2014 - Silver
- Top 100 SA Wine Award 2013
- Tim Atkin MW - 92 points
- Platter 2014 - 4½ stars

### The Gypsy 2009

- Stephen Tanzer International Wine Cellar - 91(±) points
- Int Wine Review - 91 points
- Platter 2013 - 5 stars
- IWSC 2012 - Silver
- Wine Spectator - 92 points
- Wine Enthusiast - 92 points

### The Gypsy 2008

- Platter 2012 - 4½ Stars
- Wine Advocate Review - 90 points
- Wine Spectator - 91 points
- Wine Enthusiast - 90 points

### The Gypsy 2007

- Robert Parker - 93 points
- Florida International Wine Challenge (FIWC) - Silver
- IWSC 2011 - Gold

### The Gypsy 2006

- Wine Spectator 93 Points

### The Gypsy 2005

- Best in class (IWSC)

### The Gypsy 2004

- Wine Spectator - 90 points



Click [HERE](#) to download a shelf talker for this wine

**in the vineyard :** Region: Western Cape

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

**about the harvest:** A hand-picked selection of the first ripest fruit taken to the cellar.  
Yields: 2 - 3 tons/ha Grenache - planted 1959  
6 tons/ha from Syrah - planted 1999

**in the cellar :** Cool 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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