

The Gypsy 2014

A very concentrated, focused blend with layers of deep fruit. The character is expectedly 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 flavour some grills, lamb and beef.

variety : Grenache | 63% Grenache, 25% Syrah, 12% Mourvèdre

winery : Ken Forrester Wines

winemaker : Ken Forrester

wine of origin : Western Cape

analysis: alc : 14.0 % vol rs : 3.1 g/l pH : 3.39 ta : 5.7 g/l

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

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

The Gypsy 2014

Tim Atkin MW - 91 points

Platter's 2019 - 4½ stars

The Gypsy 2013

Platter's 2018 - 4½ stars

SA Wine Index - Grand Gold, 93+ points

The Gypsy 2012

Platter's 2017 - 4½ stars

National Wine Challenge / Top 100 SA Wines 2017 - Double Gold

Gilbert & Gaillard Int. Competition - 93 points

Laurium Capital Signature Red Blend Report - 91 points

James Suckling - 91 points

Tim Atkin MW - 90 points

2019 Top 100 SA Wines - Double Platinum

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

in the vineyard : Region: Western Cape

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

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

Yield: 2-3 tons/ha Grenache - planted 1959, 6 tons/ha from Syrah - planted 1999

in the cellar : Taken to the cellar and cool soaked prior to fermentation, then taken to old French oak barrels for 12 months. At this point a further selection takes place before blending and the final blend goes back to old 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.

Ken Forrester Wines

Helderberg

021 855 2374

www.kenforresterwines.com

