

The Gypsy 2017

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 | 71% Grenache, 27% Syrah & 2% Mourvèdre

winery : Ken Forrester Wines

winemaker : Ken Forrester

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 3.2 g/l pH : 3.39 ta : 6.0 g/l

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

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

2024 Top 100 NWC Double Platinum

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

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