

KEN FORRESTER WINES

(STELLENBOSCH, WESTERN CAPE)

www.kenforresterwines.com



In 1993 the Forrester family came to the rescue, restoring the 17th century homestead, replanting the vines, and developing wines of quality.

In 1994 the first wines were produced under the Ken Forrester label, and soon the award-winning wines were at the forefront of the Chenin Blanc revival. The grapes are sourced from vineyards - some of them more than 30 years old - in the cool Helderberg region of Stellenbosch.

The farming is in the hands of a small highly dedicated team. Ken does all the sales and marketing, travelling around the world promoting South Africa and their great wines, happy to pour any South African wine far from home and carry the flag. It's a tough job, socialising and meeting great people in the relaxed environment of food and wine but someone has to do it!

We practice sustainable, organic viticulture, we make our own compost, we grow winter cover crops between the dormant vines, we use ducks to control snails and insects and we manage yields according to the potential of the soils and the vines, we do not believe that stress is a good practice in the vineyards or in life!

The Gypsy 2017

CSPC# 743898

750mlx6

14.5% alc./vol.

Chemical Analysis	Acidity: 6.0 g/l	pH: 3.39	Residual Sugar: 3.2 g/l
Grape Variety	71% Grenache, 27% Syrah, 2% Mourvèdre		
Winemaker	Ken Forrester		
Info	Icon Range. Stand-alone parcels from single vineyards where we nurture and coax the vines and at harvest, we may pass through up to 6 times hand picking and selecting the bunches individually. Destined to be limited by provenance and finally after barrel aging, we only select the very best individual barrels to go into bottle, ensuring a unique superlative wine, justifiably the pinnacle of our efforts.		
Vineyards	Region: Western Cape Grenache vineyard planted in 2005. Bush vine with East West row direction. Soil is a sandy loam with distinctive coffee stone (koffieklip) spots and is 680m above sea level. Syrah component planted in 1999 East West row direction. Soil is a duplex soil with a weathered granite topsoil, followed by a clay layer that varies between 30 and 40cm		
Harvest	A hand-picked selection of the first ripest fruit. Yield: 2-3 tons/ha Grenache, 6 tons/ha Syrah		
Vinification	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.		
Tasting Notes	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.		
Serve with	Deliciously matched with risotto, sensuously truffled pasta. Ideal for flavoursome grills, lamb, and beef.		
Scores/Awards	94 points (4 ½ stars) - Malu Lambert, John Platter's Guide to South African Wines, 2023 93 points - Tom Cannavan, Winepages.com (score only) - January 2023 91 points - Tim Atkin MW Special South Africa Report 2022 - (score only) 90 points - Neal Martin, Vinous (score only) - 2023		



Reviews *“Characterful Rhône blend, mostly grenache & syrah (71/27), splash mourvèdre added in 2017, wild strawberry & berry compote, white pepper nuance, firm but smooth tannins. 2 years older oak add cinnamon & vanilla notes.”*
- PS, John Platter’s Guide to South African Wines
