

KEN

 FORRESTER
 VINEYARDS
 GRANTED 1689
 PAST VINTAGES

Renegade 2014

CSPC# 790309

750mlx12

14.0% alc./vol.

Chemical Analysis Acidity: 5.60 g/l pH: 3.54 Residual Sugar: 1.9 g/l

Grape Variety 57% Shiraz, 37% Grenache, 6% Mourvedre

Winemaker Ken Forrester

Info The Reserve Range. Here we are solely responsible for the cultivation of the vines and selection of the fruit, mostly from our family property in Stellenbosch, just 4 miles from the cool Atlantic and in the sheltered lee of the majestic Helderberg mountain.

Vineyards Region: Stellenbosch, Elim and Darling. Situated on the slopes of the Helderberg Mountain, in the heart of South Africa's most famous wine region Stellenbosch, our vineyards are commonly referred to as the Home of Chenin Blanc and other premium award-winning wines. The farm is 40 hectares and roughly 36 hectares of that is under vine. The following grape varieties are on the farm; Chenin Blanc, Sauvignon Blanc, Cabernet Sauvignon, Shiraz, Merlot, Grenache, Mourvedre, Cabernet Franc and Petit Verdot. Soil: Duplex soils, fine sandy loam on a clay base. Trellised vineyard

Harvest Hand harvested. Yield: 8 tons per hectare

Vinification Fermented in open tanks with gentle extraction by pumping over and then pressed and racked into second and third fill French oak barrels for 18 months. This adds complexity and structure to the soft natural tannins.

Tasting Notes This elegant Rhône blend displays Old World Style with New World fruit. Hint of Grenache's earthy rusticity and Shiraz's noble spice with hints of nutmeg and salty black olive on the finish. Balanced with soft integrated tannins.

Serve with Serve with roasts, duckling and full flavoured Mediterranean dishes as well as lamb or grilled meat and vegetables.

Scores/Awards **89 points** - James Molesworth, winespectator.com - December 2019

4 ½ stars (90 points) - Fiona McDonald, *John Platter's Guide to South African Wines, 2019*

Reviews *"Light- to medium-bodied, with a silky texture and beautifully integrated tannins, this red features hints of loam and underbrush that stand behind damson plum and kirsch notes. Details of dark chocolate mark the finish. Shiraz, Grenache and Mourvèdre. Drink now. 3,000 cases made"*
 - JM, Winespectator.com

"Brambles & hedgerow fruits prominent on shiraz-led 2014 Rhône blend with grenache & dab mourvèdre. Muscular but cheerful, with light cedar note from older French oak, 18 months. Solid core & concentration."
 - FMcD, *John Platter's Guide to South African Wines*



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Renegade 2013

CSPC# 790309

750mlx12

14.0% alc./vol.

Chemical Analysis	Acidity: 5.50 g/l	pH: 3.53	Residual Sugar: 2.2 g/l
Grape Variety	49% Shiraz, 16% Mourvedre, 35% Grenache		
Winemaker	Ken Forrester		
Info	The Reserve Range. Here we are solely responsible for the cultivation of the vines and selection of the fruit, mostly from our family property in Stellenbosch, just 4 miles from the cool Atlantic and in the sheltered lee of the majestic Helderberg mountain.		
Vineyards	Region: Stellenbosch, Elim and Darling. Situated on the slopes of the Helderberg Mountain, in the heart of South Africa's most famous wine region Stellenbosch, our vineyards are commonly referred to as the Home of Chenin Blanc and other premium award-winning wines. The farm is 40 hectares and roughly 36 hectares of that is under vine. The following grape varieties are on the farm; Chenin Blanc, Sauvignon Blanc, Cabernet Sauvignon, Shiraz, Merlot, Grenache, Mourvedre, Cabernet Franc and Petit Verdot. Soil: Duplex soils, fine sandy loam on a clay base. Trellised vineyard		
Harvest	Hand harvested. Yield: 8 tons per hectare		
Vinification	Fermented in open tanks with gentle extraction by pumping over and then pressed and racked into second and third fill French oak barrels for 18 months. This adds complexity and structure to the soft natural tannins.		
Tasting Notes	This elegant Rhône blend displays Old World Style with New World fruit. Hint of Grenache's earthy rusticity and Shiraz's noble spice with hints of nutmeg and salty black olive on the finish. Balanced with soft integrated tannins.		
Serve with	Serve with roasts, duckling and full flavoured Mediterranean dishes as well as lamb or grilled meat and vegetables.		
Scores/Awards	4 ½ stars - Joanne Gibson, John Platter's Guide South African Wines, 2018 (score only) 87 points - James Molesworth, winespectator.com - Web Only 2017		
Reviews	<i>Direct, delivering lightly mulled cherry and raspberry fruit lined with light cinnamon, tea and incense notes. Shiraz, Grenache and Mourvèdre. Drink now. 1,100 cases made.</i> - JM, Winespectator.com		

