

KEN

 FORRESTER
 VINEYARDS
 GRANTED 1689
 PAST VINTAGES

The Gypsy 2016

CSPC# 743898

750mlx6

14.0% alc./vol.

| | | | |
|--------------------------|---|----------|-------------------------|
| Chemical Analysis | Acidity: 5.3 g/l | pH: 3.55 | Residual Sugar: 3.0 g/l |
| Grape Variety | <i>61% Grenache, 39% Syrah</i> | | |
| 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 | 91 points - Tim Atkin MW - August 2022 4 ½ stars (93 points) - Penny Setti, John Platter's Guide to South African Wines, 2021 Double Gold Winner - National Wine Champions 2022 | | |
| Reviews | <i>"Beautiful 2-way Rhône-style blend, grenache & syrah (61/39). 2016 wild strawberry & raspberry, white pepper on well-rounded 2019. 24 months in older barrels enhance firm tannins, lend notes of cinnamon & vanilla. WO W Cape."</i> <i>- PS, John Platter's Guide to South African Wines</i> | | |



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The Gypsy 2014

CSPC# 743898

750mlx6

14.0% alc./vol.

| | | | |
|--------------------------|--|----------|-------------------------|
| Chemical Analysis | Acidity: 5.7 g/l | pH: 3.39 | Residual Sugar: 3.1 g/l |
| Grape Variety | <i>63% Grenache, 25% Syrah, 12% Mourvedre</i> | | |
| 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 | 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. Soils: Grenache from decomposed granite at 450m Shiraz from ancient gravels onto clay | | |
| 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 | | |
| Vinification | 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, focused blend, with layers of deep fruit. | | |
| Tasting Notes | 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. | | |
| Serve with | Deliciously matched with risotto, sensuously truffled pasta. Ideal for flavoursome grills, lamb and beef. | | |
| Scores/Awards | 92 points - Neal Martin, <i>Vinous</i> - August 2018 91 points - Tim Atkin MW - August 2018 4 ½ stars (92 points) - Joanne Gibson, <i>John Platter's Guide to South African Wines, 2018</i> | | |
| Reviews | <i>"The 2014 Gypsy is a premium selection of Grenache planted in 1959 on its own roots, producing small berries of less than a gram each. It was matured for 12 months in old French oak barrels and, after blending, transferred back into old barrels for another 12 months. (In 2016, the vineyard was sold and turned into a parking lot - sacrilege!) The intense blackberry, bilberry and violet-scented bouquet turns redder with aeration. The palate is medium-bodied, the Syrah and Mourvèdre lending structure, and well balanced and quite classic in style; a light white pepper finish lingers in the mouth. This wine's quality makes the vineyard's fate even more difficult to countenance. Drinking window: 2019-2029. 92 points"</i> - NM, <i>Vinous</i> <i>"Seductive plush plum & spice with firm grip of harmonious oak on 2014 mix of grenache, syrah & mourvèdre. Balanced & long, lovely density & concentration. A serious but supple mouthful."</i> - JG, <i>John Platter's Guide to South African Wines</i> | | |



KEN

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 GRANTED 1689
PAST VINTAGES

The Gypsy 2012

CSPC# 743898

750mlx6

14.0% alc./vol.

Chemical Analysis Acidity: 5.7 g/l pH: 3.32 Residual Sugar: 2.0 g/l
Grape Variety 53% Grenache, 41% Syrah, 6% Mourvedre

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

Harvest A hand-picked selection of the first ripest fruit.

Vinification Yields: 2 - 3 tons/ha Grenache - planted 1959 6 tons/ha from Syrah - planted 1999
 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, focused blend, with layers of deep fruit.

Tasting Notes 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.

Serve with Deliciously matched with risotto, sensuously truffled pasta. Ideal for flavoursome grills, lamb and beef.

Scores/Awards **93 points** - Gilbert & Gaillard - 25 June 2016
91 points - Neal Martin, The Wine Advocate - 29 November 2015
91 points - Winemag.co.za Laurium Capital Signature Red Blend Report 2018
91 points - James Suckling (score only)
90 points - Tim Atkin (score only)

Scores/Awards **88 points** - James Molesworth, winespectator.com - Web Only 2017
4 ½ stars - Joanne Gibson, John Platter's Guide to South African Wines, 2017
Double Gold - National Wine Challenge/Top 100 SA Wines 2017
Silver Outstanding - International Wine & Spirits Competition 2016
Double Platinum - SAWi Wards, Top 100 SA Wines 2019

Reviews *"The 2012 The Gypsy is dominated by Grenache with 2% Mourvèdre and Syrah matured in 400-liter oak barrels, some up to ten years old with no new oak, for around 12 months. It has a very pure strawberry confit, redcurrant jam-scented bouquet that typifies the grape variety. It's not profound or really that complex - it just dishes out lots of lovely red fruit. The palate is fleshy and ripe with succulent red berry fruit laced with white pepper and a bit of garrigue, very well balanced with a finish that just slips down the throat with consummate ease. So, damn drinkable you almost overlook its class"*
 - NM, Wine Advocate



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Reviews *"Smooth, with barely perceptible tannins, grenache-led Rhône blend 2012 plumper, juicier than last, with lovely depth of peppery & spicy fruit. WO W Cape."*
- JG, John Platter's Guide to South African Wines

"Wonderful fusion of red and black wild berry fruits creating a dense, tannic wine for cellaring with a very soft velvety texture. Notes of mild spices, cinnamon and nutmeg heralding complexity in the future with oak already well-integrated."
- Gilbert & Gaillard

"Soft, with mature black tea and mulling spice accents emerging from the core of fleshy cherry and plum flavors. Tea and sandalwood line the finish, which still has good energy despite the late release. Grenache, Syrah and Mourvèdre. Drink now through 2018. Tasted twice, with consistent notes. 270 cases made."
- JM, Winespectator.com
