



## Ken Forrester Renegade 2013

main variety Shiraz

vintage 2013

analysis alc: 14.5 | ph: 3.49 | rs: 1.8 | ta: 5.8

type Red

producer Ken Forrester Wines

style Dry

winemaker Ken Forrester

taste Fruity

wine of origin Stellenbosch

body Medium

### 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.

### blend information

59% Shiraz, 9% Mourvedre, 32% Grenache

### food suggestions

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

### in the vineyard

Soil: Duplex soils, fine sandy loam on a clay base.  
Trellised vineyard

### about the harvest

Yield: 8 tons per hectare

### in the cellar

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