

ICON
 RANGE



THE GYPSY 2016

TASTING NOTES

A very concentrated, focussed 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.

FOOD SUGGESTIONS

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

ACCOLADES:

The Gypsy 2016

Platter's 2021 – 4½ stars (93 points)

The Gypsy 2015

Tim Atkin – 91 points

Platter's 2021 – 4½ stars (93 points)

The Gypsy 2014

Tim Atkin MW – 91 points

Platter's 2019 – 4½ stars

SA Wine Index – Grand Gold, 93+ points

National Wine Challenge 2019 – Double Platinum

GRAPE VARIETIES

61% Grenache / 39% Syrah

VINEYARD

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

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.

ANALYSIS

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| Alc 14.0 | TA 5.3 | RS 3.0 | pH 3.55 |
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