

Ken Forrester Renegade



Vintage	:	2014
Grape Varieties	:	57% Shiraz 37% Grenache 6% Mourvèdre
Region	:	Western Cape
Soil	:	Duplex soils, fine sandy loam on a clay base
Yield	:	8 tons per hectare, trellised vineyard
Analysis	:	Alc 14% by vol TA 5.6 g/l RS 1.9 g/l pH 3.54

One of the very first Rhône style blends in South Africa.

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.

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

Accolades:

Renegade 2012

Platter's 2017 - 4½ stars
Robert Parker – 87 points

Renegade 2011

Platter's 2015 – 4½ stars & Good Value

Renegade 2010

Platter's 2015 – 4 stars

Renegade 2009

Platter's 2014 – 4 stars

Renegade 2008

Platter's 2013 – 3½ stars

Renegade 2007

Wine Enthusiast – 88 points
Platter's 2012 – 3½ stars

Renegade 2006

Robert Parker – 91 points