



The Gypsy

Vintage	:	2014
Grape Varieties	:	63% Grenache 25% Syrah 12% Mourvèdre [barrel selection – first picked fruit]
Region	:	Western Cape
Soil	:	Grenache from decomposed granite at 450m Shiraz from ancient gravels onto clay
Yield	:	2-3 tons/ha Grenache – planted 1959 6 tons/ha from Syrah – planted 1999
Analysis	:	Alc 14 % by vol TA 5.7 g/l RS 3.1 g/l pH 3.59

The Gypsy 2014:

Tim Atkin MW - 91 points
Platter's 2019 - 4½ stars

The Gypsy 2013:

Platter's 2018 – 4½ stars
SA Wine Index – Grand Gold – 93+ points

The Gypsy 2012:

Platter's 2017 - 4½ stars
National Wine Challenge / Top 100 SA Wines 2017 – Double Gold
Gilbert & Gaillard Int. Competition - 93 points
Laurium Capital Signature Red Blend Report - 91 points
James Suckling – 91 points
Tim Atkin MW - 90 points

The Gypsy 2011:

Platter's 2015 - 4½ stars
National Wine Challenge 2016 – Double Platinum

The Gypsy 2010:

IWSC 2014 - Silver
Top 100 SA Wine Award 2013
Tim Atkin MW - 92 points
Platter's 2014 – 4½ stars
Wine Spectator - 92 points

The Gypsy 2009:

Int. Wine Review 91 points
Platter's 2013 – 5 stars
IWSC – Silver
Wine Spectator - 92 points

The Gypsy 2008:

Platter's 2012 – 4 ½ stars
Wine Advocate Review - 90 points
Wine Spectator - 91 points

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

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.

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

The Gypsy 2007:

IWSC gold
Robert Parker - 93 points
Florida Int Wine Challenge – Silver

The Gypsy 2006:

Wine Spectator - 93 points

The Gypsy 2005:

Best in Class (IWSC)

The Gypsy 2004:

Wine Spectator - 90 points