

RESERVE  
 RANGE



# RENEGADE 2018

## TASTING NOTES

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

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.

## FOOD SUGGESTIONS

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

## ACCOLADES:

### Renegade 2017

Platter's 2021 – 4½ stars (92 points)  
 London Wine Competition – Silver (87 points)  
 Wine Spectator – 92 points

### Renegade 2016

Platter's 2020 – 4 stars (89 points)  
 Tim Atkin – 88 points  
 Wine Spectator – 87 points

### Renegade 2014

Platter's 2019 – 4½ stars  
 Sommelier Wine Awards 2019 – Silver

## GRAPE VARIETIES

38% Shiraz / 32% Grenache / 30% Mourvèdre

## VINEYARD

**Region:** Western Cape

**Soil:** Duplex soils, fine sandy loam on a clay base

## HARVEST

**Yield:** 8 tons per hectare, trellised vineyard

## IN THE CELLAR

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.

## ANALYSIS

|          |        |        |         |
|----------|--------|--------|---------|
| Alc 14.0 | TA 5.8 | RS 2.7 | pH 3.47 |
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