

ICON  
 RANGE



# THE GYPSY 2015

## 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 2015**  
 Tim Atkin – 91 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

**The Gypsy 2013**  
 Platter's 2018 – 4½ stars  
 SA Wine Index – Grand Gold, 93+ points

## GRAPE VARIETIES

65% Grenache / 35% Syrah

## VINEYARD

**Region:** Western Cape

**Soil:** Grenache from decomposed granite at 450m. Shiraz from ancient gravels onto clay.

## HARVEST

A hand-picked selection of the first ripest fruit.

**Yield:** 2-3 tons/ha Grenache – planted 1959, 6 tons/ha from Syrah – planted 1999

## 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

|          |        |        |         |
|----------|--------|--------|---------|
| Alc 14.5 | TA 5.3 | RS 2.1 | pH 3.61 |
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