

KEN FORRESTER WINES

(STELLENBOSCH, WESTERN CAPE)

www.kenforresterwines.com



In 1993 the Forrester family came to the rescue, restoring the 17th century homestead, replanting the vines and developing wines of quality.

In 1994 the first wines were produced under the Ken Forrester label, and soon the award-winning wines were at the forefront of the Chenin Blanc revival. The grapes are sourced from vineyards - some of them more than 30 years old - in the cool Helderberg region of Stellenbosch.

The farming is in the hands of a small highly dedicated team. Ken does all the sales and marketing, travelling around the world promoting South Africa and their great wines, happy to pour any South African wine far from home and carry the flag. It's a tough job, socialising and meeting great people in the relaxed environment of food and wine but someone has to do it!

We practice sustainable, organic viticulture, we make our own compost, we grow winter cover crops between the dormant vines, we use ducks to control snails and insects and we manage yields according to the potential of the soils and the vines, we do not believe that stress is a good practice in the vineyards or in life!

Renegade 2021

CSPC# 790309

750mlx12

13.5% alc./vol.

Chemical Analysis	Acidity: 5.0 g/l	pH: 3.53	Residual Sugar: 2.2 g/l
Grape Variety	58% Shiraz, 22% Grenache, 20% Mourvedre.		
Sustainability	Sustainable farming. No herbicides or pesticides.		
Winemaker	Ken Forrester		
Info	The Reserve Range. Here we are solely responsible for the cultivation of the vines and selection of the fruit, mostly from our family property in Stellenbosch, just 4 miles from the cool Atlantic and in the sheltered lee of the majestic Helderberg mountain.		
Vineyards	Region: Western Cape Soil: Duplex soils, fine sandy loam on a clay base Trellised vineyard		
Harvest	Hand harvested. Yield: 8 tons per hectare		
Vinification	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.		
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.		
Serve with	Serve with roasts, duckling, and full flavoured Mediterranean dishes as well as lamb or grilled meat and vegetables.		
Scores/Awards	92 points (4.5 stars) - Malu Lambert, John Platter's Guide to South African Wines, 2024		
Reviews	<i>"One of Cape's first Rhône-style blends. Shiraz, near-equal partner with 2 others in last-tasted 2018 (90 pts), at 58% now leads grenache noir & Mourvèdre. 2021. undergrowth, mulberry & cherry flavours & scent, light nudge from 18 months older oak."</i> - ML, John Platter's Guide to South African Wines		

