

RESERVE
 RANGE



RENEGADE 2013

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 2013

Platter's 2018 – 4½ stars
 James Suckling 2017 – 90 points
 IWSC 2017 – Silver Outstanding
 Tim Atkin 2017 – 88 points

Renegade 2012

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

GRAPE VARIETIES

59% Shiraz / 32% Grenache / 9% 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

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| Alc 14.5 | TA 5.8 | RS 1.8 | pH 3.49 |
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