

Ken Forrester Three Halves



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| Vintage | : | 2007 |
| Grape Varieties | : | 55% Mourvèdre 28% Grenache 17% Shiraz |
| Region | : | Western Cape |
| Soil | : | Duplex soils, fine sandy loam on a clay base |
| Yield | : | 6-8 tons per hectare |
| Aspect | : | south-south-west |
| Analysis | : | Alc 14.5% by vol TA 5.6g/l RS 3.7g/l pH 3.66 |

With much forethought and careful tasting we are constantly on the lookout for something special and unique. Iconic winemaker Ken Forrester has set his sights firmly on producing a great Mediterranean styled blend from the finest grapes available in the Cape.

The Cape Region is specifically defined as a Mediterranean climate. These three grapes have stood the test of time in the Rhone and show fantastic results in our ocean influenced micro climate.

A hand-picked selection of the first ripest fruit, taken to the cellar and cool soaked prior to fermentation, then taken to 2nd fill French oak barrels for 18 months.

Mourvèdre (earthy) with a splash of Grenache (fruity) here and a dash of Shiraz (spicy) there was blended by Ken to create this incredible wine.

The overriding requirement being that the blend of the “three halves” has to be greater than the sum of the parts.

Accolades:

Platter’s 2013 – 4 stars

