

RESERVE
 RANGE



RENEGADE 2017

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 2022 – 4½ stars (92 points)
 London Wine Competition – Silver (87 points)
 Wine Spectator – 92 points

Renegade 2016

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

Renegade 2014

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

GRAPE VARIETIES

42% Shiraz / 40% Mourvèdre / 18% Grenache

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 14.5	TA 6.1	RS 3.2	pH 3.37
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