

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!

Jackalberry Jenever Gin

CSPC# 100251

6x750ml

43.0% alc./vol.

CSPC# 893592

12x750ml

43.0% alc./vol.

Winemaker Ken Forrester

About Indigenous Botanical Gin

Genever (Jenever), sometimes known as Dutch gin, is the ancestor of modern gin types. Like gin, it's flavored with juniper berries (or in other parts of the world, with indigenous berries).

Genever comes in two styles: *oude* (old) and *jonge* (young). These names refer to different production styles: *oude* genever is made from Dutch maltwine, while the lighter *jonge* genever is typically made from grain spirit or sugar-based alcohol.

Vineyards This magnificent indigenous Jackalberry tree that thrives in the Bushveld Savannah is known as "African Ebony".

We hear that the wood is highly prized for furniture and even boats – but we harvest just the natural fruit, once a year and we use this magical fruit which is a seasonal treat for many animals including Jackals (obviously) as well as many species of antelope, baboons, monkeys, and tree squirrels. In fact, the floor of the tree beneath the verdant canopy is a veritable meeting place of the animals eager to snack on this delicious healthy fruit, whilst the birds like parrot, hornbill, and Grey Loerie get first choice up high.

We've infused this wild grown, health-giving fruit with gin botanicals and the finest spirit.

We hope you enjoy this opportunity to share some of nature's wonderful bounty with all the animals and birds and your very best friends!

Serve with The original and unique flavors of Genever enable bartenders to work with the authentic flavours of the past and to recreate the true classic cocktails as they were meant to taste – The Original Collins, for example – or invent new, well-balanced contemporary cocktails.

Cocktail Recipes <https://cocktailpartyapp.com/ingredients/genever/>

