

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!

Sauvignon Blanc Reserve 2022

CSPC# 790306

750mlx12

13.0% alc./vol.

Chemical Analysis	Acidity: 6.30 g/l	pH: 3.32	Residual Sugar: 2.2 g/l
Grape Variety	100% Sauvignon Blanc		
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: Stellenbosch Soil: Combination of decomposed granite, "Koffieklip", Yellow Ferricrete, Red Ferricrete and White quartz Locality: North-East/South-West/North-South		
Harvest	Hand harvested. Yield: Between 4 and 9 t/ha		
Vinification	We always look for a hint of tropical ripeness, as well as a crisp clean backbone to carry the wine. To achieve this, grapes are hand-picked from 3 vineyards, approximately 300 miles apart. This gives three unique flavour profiles; all made separately and then blended straight after being drained off the lees. After crushing, pumped through mash-cooler straight to press for draining. Free-run juice settled and fermented separately from pressings. Extended lees contact after fermentation for about 8 weeks to increase "creamy" character. Juice/wine handled reductively throughout process.		
Tasting Notes	This wine shows lovely complexity with mix of tangy grassy notes, fig leaf, peach and nectarine nuances. Brisk acidity with minerality on the palate which is typical of the long hang time in our cool region.		
Serve with	Very good while preparing a meal or out on the patio. Ideal with fish, chicken and pasta and friends.		
Scores/Awards	86 points (4/5 stars) - Malu Lambert, John Platter's Guide to South African Wines, 2024		
Reviews	<i>"Free-run juice for mineral-toned tropicality on 2022 from Stellenbosch vines. Extended 8 weeks lees contact add cream to stony, flinty palate, shot through with green-apple acid."</i> - ML, John Platter's Guide to South African Wines		

