

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!

Sparklehorse Brut MCC 2020

CSPC# 795074

750mlx6

12.0% alc./vol.

Chemical Analysis	Acidity: 6.3 g/l	pH: 3.31	Residual Sugar: 8.0 g/l
Grape Variety	100% Chenin Blanc		
Winemaker	In 1994, with most of the vineyard planted to Chenin Blanc it was decided to enlist the help of good friend and Top Winemaker, Martin Meinert, with the quest to produce Chenin Blanc that could rival any white wine in the world.		
Vineyards	Region: Stellenbosch, Helderberg. Mature, irrigated vineyards with controlled yields. Planted in 1975. Old cordons removed in 2006 due to Eutypa. Re-trellised on Double Perold trellis system. Block farmed for specific wine purpose. Due to the age vines and old plant material, there are leafroll virus present in the block. Leafroll virus has an effect on the ripening phase of a vineyard, therefore by harvesting the fruit early, specifically for Cap Classique we reduce the pressure on the vineyard. Locality: South-south-west		
Harvest	Yield: Approximately 6 - 8 tons. Hand-picked selectively between 18 - 19B Fruit picked in bins and go through a sorting process to optimize quality prior to crushing. A carefully selected cool vineyard site allows the grapes to mature while maintaining the all-important refreshing acidity.		
Vinification	Made by the Cap Classique or traditional method, this wine aged for 7 months on lees and 28 months sur lattes to develop a creaminess and delicate mousse while still maintaining bright, fresh apple, pear, and quince aromas.		
Tasting Notes	Ken Forrester Wines has a superb reputation for Chenin Blanc, and this first sparkling wine in the classic tradition is no exception. Pale yellow with a golden hint. On the nose, notes of yellow apples, brioche, and a floral touch. In the mouth the bubble is light and thin. Acidity is refreshing with flavors of granny Smith apples, pear, and honey. Pretty dry with a long finish.		
Serve with	An ideal bubbly to celebrate with. Enjoy with light creamy dishes: chicken breast with pepper and cream. White fish in sauce.		
Scores/Awards	88 points (4/5 stars) - Malu Lambert, John Platter's Guide to South African Wines, 2024 90 points - Tim Atkin MW, South African Wine Report (score only) - March 2023		
Reviews	<i>"Seductive 2020 bubbles from 1975 chenin bush vines reserved for crafting cap classique. Vivid apple, pear & peach juxtaposed with delicate creaminess from 2 years on lees, vivid acid lifts & focuses Stellenbosch fruit."</i> - ML, John Platter's Guide to South African Wines		

