

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!

The FMC 2022 (Forrester Meinert Chenin)

CSPC# 790310

750mlx6

13.0% alc./vol.

We conceptualized a wine with personality, something unique, even slightly off the wall! Our soils are decomposed granite, essentially sandy, so we were looking to focus on a structure showing minerality, complexity, as well as concentration and balance. We are proud to have created such a wine, an individual wine with the mannerisms of a ballet dancing rugby player, brute force, finesse and yes: balance.

Chemical Analysis	Acidity: 6.4 g/l	pH: 3.35	Residual Sugar: 7.9 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.		
Info	Icon Range. Stand-alone parcels from single vineyards where we nurture and coax the vines and at harvest, we may pass through up to 6 times hand picking and selecting the bunches individually. Destined to be limited by provenance and finally after barrel aging, we only select the very best individual barrels to go into bottle, ensuring a unique superlative wine, justifiably the pinnacle of our efforts.		
Vineyards	The farm is 40 hectares and roughly 36 hectares of that is under vine. The following grape varieties are on the farm; Chenin Blanc, Sauvignon Blanc, Cabernet Sauvignon, Shiraz, Merlot, Grenache, Mourvedre, Cabernet Franc and Petit Verdot. Soil: Duplex soils, sandy material on a Ferricrete bank on patches of deeper clay. Aspect: south-south-west		
Harvest	Primarily from a vineyard planted in 1974, with no trellis system, hence "goblet" or bush vines. This vineyard produces very limited yields and by passing through the vineyard to make 7-8 selections of fruit across a 4/5-week window, we truly capture the essence of this fantastic site. 3 tons per hectare		
Vinification	The wine is all fermented with native yeasts, spontaneously in large 400 litre French oak barrels and aged for 10-12 months, before careful selection of the best barrels and assemblage.		
Tasting Notes	The pinnacle of what we consider to be the finest expression of the grapes of this varietal – an icon chenin, a challenge to the world! Rich, layered with dried apricot, vanilla, and honey. Will gain additional complexity with cellaring. Will gain additional complexity with cellaring.		
Serve with	Enjoy with special friends as an exciting aperitif or with spiced dishes, even mild seafood/shellfish, or curries. Great with exotic Eastern spiced foods.		



Scores/Awards **95 points** - Neal Martin, Vinous - 2023
93 points - Tim Atkin MW (score only) - March 2023
97 points (5 stars) - Malu Lambert, John Platter's Guide to South African Wines, 2024
Bronze Medal - International Wine & Spirits Competition 2023

Reviews *"Internationally celebrated chenin, mostly 1974 low-yield Stellenbosch vines, naturally fermented, 10-12 months in oak, then barrel selected. 2022 brilliantly combines & balances fruit richness, minerality, acid & sugar (6.4 g/L, 7.9 g/L) to express a sense of place. Trumps excellent 2021 (4.5 stars, 93 pts) with exquisite, poised dryness, fine typicity."*
- ML, John Platter's Guide to South African Wines

"The 2022 The FMC underwent 15 pickings over 40 days in this vintage, fermented and aged in 400L French oak barrels, about 40% new, for up to 12 months. This has an intriguing bouquet with a subtle reduction, scents of cooking apple, flint and light grilled hazelnut aromas blossoming with aeration. The palate is where it's at...wonderful balance and a killer line of acidity. There is a disarming purity of fruit: white peach and orange pith notes, a touch of bitter lemon effortlessly counterbalancing its natural richness and weight, leaving it fresh yet substantial. This FMC is one of the best that I have tasted."
- NM, Vinous
