

KEN  
  
 FORRESTER  
 VINEYARDS  
 GRANTED 1689  
 PAST VINTAGES

## Old Vine Reserve Chenin Blanc 2019

CSPC# 790307

750mlx12

13.5% alc./vol.

<b>Chemical Analysis</b>	Acidity: 5.90 g/l	pH: 3.38	Residual Sugar: 2.2 g/l
<b>Grape Variety</b>	100% Chenin Blanc		
<b>Winemaker</b>	Ken Forrester		
<b>Info</b>	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.		
<b>Vineyards</b>	Stellenbosch, Elim, and Darling. Situated on the slopes of the Helderberg Mountain, in the heart of South Africa's most famous wine region Stellenbosch, our vineyards are commonly referred to as the Home of Chenin Blanc and other premium award-winning wines. 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. Region: Stellenbosch, Helderberg. 37 years old vines. Soil: Clovelly - (deep yellow sand). Mature unirrigated vineyards with controlled yields. Locality: South-south-west		
<b>Harvest</b>	Hand harvested, with careful selection. Yield: Low trellis and old bush vines. Approx. 4 - 6 tons		
<b>Vinification</b>	Barrel and tank fermented and left on the lees (9 months French oak, 20% new) matured on secondary lees for a rounded complexity. Style: Rich and Ripe (Oak influenced).		
<b>Tasting Notes</b>	Golden hued and full bodied, with melon and spicy baked apple aromas. Layered, with mineral notes enhanced by honeycomb and caramel flavours from lees contact. This wine is a great example of the harmonious balance which can be achieved between fruit and delicate oak/vanilla flavours, as they combine to form complex, soft flavours with sufficient body to enhance even spicy and full flavoured meals.		
<b>Serve with</b>	Can be served with varied spicy dishes, full flavoured fish, or chicken dishes. Ideal with crayfish, prawns. A true benchmark for relaxed enjoyment.		
<b>Scores/Awards</b>	<b>4 ½ stars (92 points)</b> - Penny Setti, John Platter's Guide to South African Wines, 2021 <b>92 points</b> - John Szabo, Winealign.com - June 2020 <b>91 points</b> - Tim Atkin, MW, timatkin.com, South Africa Special Report 2020 <b>89 points</b> - Treve Ring, Gismondionwine.com - June 2020 <b>88 points</b> - Natalie MacLean, Nataliemaclean.com		
<b>Reviews</b>	<i>"Lovely golden hue, with a punch of quince &amp; melon fruit along with honey hint, vanilla &amp; florals. Silky mouthfeel &amp; a pithy grapefruit finish. 2019 from 1974 vines, tank/barrel fermented, then 9 months on lees in French oak, 20% new."</i> <i>- PS, John Platter's Guide to South African Wines</i>		



*"From six different parcels of vines now approaching their mid-century in the Helderberg in Stellenbosch, Forrester's Old Vines Chenin never fails to cause marvel at the extraordinary value it offers, and the sheer pleasure it provides. 2019 follows in a string of terrific vintages, at once rich and fresh, creamy yet taut, fine-grained, and lengthy, with complexity rarely encountered under \$20. Wild fermented and aged in wood, of which 20% was new, but understated, it's also lively enough to enjoy now, but my preference would be to revisit after a couple of years of bottle age. It's shocking how undervalued South African Chenin is in general, and bottles like this tell the tale. Score - 92. (John Szabo, MS, winealign.com, June 15, 2020) - Winealign.com*



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**Reviews** *“Ken Forrester knows how to deliver plenty of flavour in a glass of Chenin Blanc. This is stylishly wooded in 20% new barrels, has peach, honey and nectarine flavours, a hint of lanolin and the freshness and focus that almost come with the territory in this area of Stellenbosch. 2021-25.”*  
- TA, [timatkin.com](http://timatkin.com)

*“Chenin from 6 Helderberg mountain vineyards averaging 38 years vine age and from Clovelly soils goes into this chenin, handpicked in 2 tranches dependent on the facing of the grapes. The earlier picked grapes, from the warmer western side of the vine, were native fermented in stainless, while the second pick, a few days later and from the shaded eastern side of the plant, were native fermented in barrel. Both were left on all lees for 9 months in French oak (20% new). Flax, white peach, pear feels full on the well-cushioned mid, but is hemmed around the edges with a slight phenolic hug. Great value.”*  
- AG, [Gismondionwine.com](http://Gismondionwine.com)

*“Produced from Old Vines, sustainably farmed Chenin Blanc wine grapes sourced from the Stellenbosch wine region. Rich, vibrant, full-bodied, and smooth with ripe peach, apricot, honeyed apple, pear, and citrus zest flavours on the palate. Pair with smoked fresh sea scallops sautéed in butter. Yum!  
Chenin Blanc food pairings: white fleshed fish, Greek salad, game, grilled pork, salmon tartare served on homemade crisp.”*  
- NM, [NatalieMacLean.com](http://NatalieMacLean.com)

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<b>Harvest</b>	Hand harvested, with careful selection. Yield: Low trellis and old bush vines. Approx. 4 - 6 tons		
<b>Vinification</b>	Barrel and tank fermented and left on the lees (9 months French oak, 20% new) matured on secondary lees for a rounded complexity. Style: Rich and Ripe (Oak influenced).		
<b>Tasting Notes</b>	Golden hued and full bodied, with melon and spicy baked apple aromas. Layered, with mineral notes enhanced by honeycomb and caramel flavours from lees contact. This wine is a great example of the harmonious balance which can be achieved between fruit and delicate oak/vanilla flavours, as they combine to form complex, soft flavours with sufficient body to enhance even spicy and full flavoured meals.		
<b>Serve with</b>	Can be served with varied spicy dishes, full flavoured fish or chicken dishes. Ideal with crayfish, prawns. A true benchmark for relaxed enjoyment.		
<b>Scores/Awards</b>	<p><b>4 ½ stars (90 points)</b> - Fiona McDonald, John Platter's Guide to South African Wines, 2020</p> <p><b>88 points</b> - James Molesworth, winespectator.com - December 2019</p> <p><b>89 points</b> - Anthony Gismondini, Gismondionwine.com - February 2020</p> <p><b>91 points</b> - Tim Atkin, MW, timatkin.com, South Africa Special Report 2019</p> <p><b>90 points</b> - Winemag.co.za - May 2019</p>		
<b>Reviews</b>	<p><i>"Silky in texture, this white is vibrant and well-balanced, displaying a subtle mix of orchard fruit and citrus flavors. Spice and mineral notes mark the finish. Drink now through 2023. 8,000 cases made."</i>          - JM, Winespectator.com</p> <p><i>"The Reserve comes off 39-year-old bush vines from six different vineyards around Stellenbosch. The style is neat and clean, with a lot of intensity of flavour from nectarines, pears and a touch of quinine. It is all wild fermented, and only 20 percent of the French oak it spends 9 months in ageing is new. Fresh, light, bright, and electric, it is a home run for chenin blanc lovers who like their chenin on the cool, medicinal, citrus side. A delicious food-friendly white for all seasons."</i>          - AG, Gismondionwine.com</p> <p><i>"Poised 2018 marries barrel- &amp; tank-fermented parts seamlessly. Rich, complex, with honeyed apricot matched by lees &amp; cleansing acid. Long, nuanced finish with lingering flavour memory."</i></p>		





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- FMcD, *John Platter's Guide to South African Wines*

*"Ken Forrester uses six different Stellenbosch vineyards to make this old-vine cuvée, which he describes as 'the core of the business'. Wild fermented with 20% new wood, it's rich and flavoursome with pear and nectarine fruit and a fresh, well-balanced finish. Drink date: [now]-2025. Score - 91. (Tim Atkin, MW, timatkin.com, South Africa Special Report 2019)"*

- TA, timatkin.com

*"At R130 a bottle, the Old Vine Reserve Chenin Blanc 2018 from Ken Forrester Wines in Stellenbosch is one of those wines that should be in every wine lover's fridge in the country. Grapes from 38-year-old vines, winemaking involved fermentation in both tank and barrels (of which 20% were new), maturation lasting nine months. The nose is primary and pretty with notes of honeysuckle, pear and white peach while the palate is relatively light-bodied, juicy and fresh with a pithy finish (alcohol: 13.5%). Great everyday drinking."*

- Winemag.co.za

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*which was new. Lemon thistle and curd lead off the spiced, round palate, generously plumped with the oak and lees influence. Baked pear, white flowers, butterscotch fills the palate, and though chenin's acidity struggles to keep this aloft, in the end it carries it through to a slightly medicinal lemon finish."*

- TR, [Gismondionwine.com](http://Gismondionwine.com)

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## Old Vine Reserve Chenin Blanc 2016

CSPC# 790307

750mlx12

13.5% alc./vol.

<b>Chemical Analysis</b>	Acidity: 5.60 g/l	pH: 3.56	Residual Sugar: 2.6 g/l
<b>Grape Variety</b>	100% Chenin Blanc		
<b>Winemaker</b>	Ken Forrester		
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<b>Serve with</b>	Can be served with varied spicy dishes, full flavoured fish or chicken dishes. Ideal with crayfish, prawns. A true benchmark for relaxed enjoyment.		
<b>Scores/Awards</b>	<b>91 points</b> - Neal Martin, <i>The Wine Advocate</i> #230 - 28 April 2017 <b>89 points</b> - James Molesworth, <i>Wine Spectator</i> - Web Only 2017		
<b>Reviews</b>	<p><i>"The 2016 Old Vine Reserve Chenin Blanc actually comes from 35-year-old vines and is partially barrel fermented. It has a very refined bouquet, touches of white peach, apricot and walnut, a hint of smoke emerging with time. The palate is well balanced with melon, grapefruit, saline notes with fine depth and slightly chalky on the finish. This is much better than the 2014 I tasted on my last trip."</i></p> <p>- NM, <i>Wine Advocate</i></p> <p><i>"A bright, fresh style, with honeysuckle and jasmine notes leading the way for yellow apple and white peach flavors. Lively, crunchy acidity supports the finish. Drink now. 3,000 cases imported."</i></p> <p>- JM, <i>Wine Spectator</i></p>		

