

KEN

FORRESTER
VINEYARDS
GRANTED 1689
PAST VINTAGES

Sparklehorse 2019

CSPC# 795074

750mlx6

12.0% alc./vol.

Chemical Analysis	Acidity: 6.8 g/l	pH: 3.21	Residual Sugar: 3.8 g/l
Grape Variety	100% <i>Chenin Blanc</i>		
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	90 points - Tim Atkin MW - August 2022		



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Sparklehorse 2018

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750mlx6

12.5% alc./vol.

Chemical Analysis	Acidity: 6.2 g/l	pH: 3.38	Residual Sugar: 3.1 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	A carefully selected cool vineyard site allows the grapes to mature while maintaining the all-important refreshing acidity. Age of Vines: Planted in 1975. Soil: Clovelly - (deep yellow sand) Mature unirrigated vineyards with controlled yields. Locality: South-south-west.		
Harvest	Yield: Low trellis. Yield: Approx. 4 - 6 tons.		
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	4 stars - Penny Setti, John Platter's Guide to South African Wines, 2022		
Reviews	<i>"Cap classique from a cool vineyard site preserving the all-important acid freshness, 100% chenin, 2018 aged 28 months on lees for delicate mousse & creamy texture, crisp, dry apple & quince flavours."</i> - PS, John Platter's Guide to South African Wines		



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Sparklehorse 2017

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750mlx6

11.5% alc./vol.

Chemical Analysis	Acidity: 7.0 g/l	pH: 3.10	Residual Sugar: 4.1 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	A carefully selected cool vineyard site allows the grapes to mature while maintaining the all-important refreshing acidity. Age of Vines: Planted in 1975 Soil: Clovelly - (deep yellow sand) Mature unirrigated vineyards with controlled yields. Locality: South-south-west		
Harvest	Yield: Low trellis. Yield: Approx. 4 - 6 tons		
Vinification	Made by the Cap Classique or traditional method, this wine aged for 18 months on lees 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		
Serve with	An ideal bubbly to celebrate with and equally at home with light creamy chicken and fish dishes. Shellfish, White fish, Fruity desserts.		
Production	500 cases		
Scores/Awards	4 stars (86 points) - Penny Setti, John Platter's Guide to South African Wines, 2021 87 points - AZ, winespectator.com - Web Only 2019 90 points - Tim Atkin MW, SA Special Report 2020		
Reviews	<i>"Apple, pear & quince are the fruit flavours on this 100% chenin MCC dry sparkling. 2017 spent 24 months on the lees, giving it a more creamy mouthfeel."</i> - PS, John Platter's Guide to South African Wines		

"A friendly sparkler, with light hazelnut and vanilla notes framing a core of white peach and lime flavors. Offers a round, inviting mousse on the finish. Drink now. 500 cases made."

- AZ, Winespectator.com

"Stylishly packaged with a merry-go-round theme, this Chenin Blanc bubbly from the irrepressible Ken Forrester is youthful and flavoursome, with apple pie intensity, some yeasty autolysis from 18 months on lees and a dry, tangy finish. A great party fizz. Drink 2020-23."

- Tim Atkin MW



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Sparklehorse 2016

CSPC# 795074

750mlx6

14.0% alc./vol.

Chemical Analysis	Acidity: 5.7 g/l	pH: 3.39	Residual Sugar: 3.1 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	A carefully selected cool vineyard site allows the grapes to mature while maintaining the all-important refreshing acidity. Age of Vines: Planted in 1975 Soil: Clovelly - (deep yellow sand) Mature unirrigated vineyards with controlled yields. Locality: South-south-west		
Harvest	Yield: Low trellis. Yield: Approx 4 - 6 tons		
Vinification	Made by the Cap Classique or traditional method, this wine aged for 18 months on lees 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		
Serve with	An ideal bubbly to celebrate with and equally at home with light creamy chicken and fish dishes.		
Scores/Awards	4 stars - Fiona McDonald, John Platter's Guide to South African Wines, 2020 87 points - Anthony Mueller, Robertparker.com #245 - October 2019		
Reviews	<i>"Crisp green-apple vigour to 2016 all-chenin MCC sparkling. Chalky, with good grip, intensity & lees notes from 18 months in bottle. Balanced & dry. Improves on 2015."</i> - FMcD, John Platter's Guide to South African Wines		

"The 2016 Sparklehorse is 100% sparkling Chenin Blanc with nutty and citrus tones on the nose. Made in the traditional method, this wine spent 14 months on the lees. With soft flavors of apple, pear and quince yogurt on the palate, the finish is quick and clean, ending with a classic kiss of phenolic bitterness and a freshly-cut-citrus edge. 9,000 bottles of this bubbly were made."
- AM, Robertparker.com



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Sparklehorse 2015

CSPC# 795074

750mlx6

12.0% alc./vol.

Chemical Analysis	Acidity: 7.3 g/l	pH: 3.16	Residual Sugar: 4.1 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	A carefully selected cool vineyard site allows the grapes to mature while maintaining the all-important refreshing acidity. Age of Vines: Planted in 1975 Soil: Clovelly - (deep yellow sand) Mature unirrigated vineyards with controlled yields. Locality: South-south-west		
Harvest	Yield: Low trellis. Yield: Approx 4 - 6 tons		
Vinification	Made by the Cap Classique or traditional method, this wine aged for 14 months on lees 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		
Serve with	An ideal bubbly to celebrate with and equally at home with light creamy chicken and fish dishes.		
Scores/Awards	3 ½ stars - Fiona McDonald, John Platter's Guide to South African Wines, 2019		
Reviews	<i>"Chenin MCC sparkling is as cheery & full of fun as its carousel label. 2015 tangy apple, pear & lees (18 months) notes, fizzes to the long, dry end."</i> - FMCD, John Platter's Guide to South African Wines		



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Sparklehorse 2014

CSPC# 795074

750mlx6

12.0% alc./vol.

Chemical Analysis	Acidity: 6.7 g/l	pH: 3.19	Residual Sugar: 11.0 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	A carefully selected cool vineyard site allows the grapes to mature while maintaining the all-important refreshing acidity. Age of Vines: Planted in 1975 Soil: Clovelly - (deep yellow sand) Mature unirrigated vineyards with controlled yields. Locality: South-south-west		
Harvest	Yield: Low trellis Yield: Approx. 4 - 6 tons		
Vinification	Made by the Cap Classique or traditional method, this wine aged for 14 months on less 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		
Serve with	An ideal bubbly to celebrate with and equally at home with light creamy chicken and fish dishes.		
Scores/Awards	88 points - James Molesworth, Wine Spectator - December 15, 2017 85 points - Neal Martin, The Wine Advocate #230 - 28 April 2017		
Reviews	<i>"Broad and generous in feel, this sparkler lets yellow apple, melon and biscuit flavors fan out, with a light citrus peel edge through the finish to keep this honest. Chenin Blanc. Drink now. 325 cases made."</i> - JM, Wine Spectator		

"The 2014 Sparklehorse, 100% Chenin Blanc, was just missing some personality on the nose and was a little anonymous compared to other MMC sparklers that I tasted during my visit. The palate has brioche and almond on the entry, a commercial-styled sparkling wine that will have mass appeal, although it does not deliver the complexity of the best examples."

- NM, Wine Advocate

