

KEN  
  
**FORRESTER**  
 VINEYARDS  
 GRANTED 1689  
**PAST VINTAGES**

## The FMC 2019 (Forrester Meinert Chenin)

CSPC# 790310

750mlx6

14.5% 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: 6.5 g/l      pH: 3.5      Residual Sugar: 8.9/  
**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.

**Production** 800 cases made

**Scores/Awards** **93 points** - Alison Napjus, Wine Spectator - July 2021  
**4 ½ stars (93 points)** - Penny Setti, John Platter’s Guide to South African Wines, 2021  
**91 points** - Christian Eedes, Winemag.co.za - March 2021  
**93 points** - Tim Atkin, MW - timatkin.com (score only) - 2020  
**95 points** - Greg Sherwood, MW Wine Safari - November 2020  
**Double Gold Medal** - National Wine Challenge / Top 100 2020  
**Gold Medal (96 points)** - Old Mutual Trophy Wine Show 2020  
**Top 100 White Wines** - Vivino Community Awards 2021

**Reviews** *“Warm and inviting notes of apricot tart and quince paste play off a snappier range of pickled ginger, chopped almond, fleur de sel and white cherry flavors in this lush and layered, medium-bodied white. Well-cut acidity provides good definition and a mouthwatering impression on the spice- and honey-laced finish. Drink now*





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*through 2029. 800 cases made.”*

- AN, Wine Spectator

*“A bold, true expression of chenin. 2019 notes of baked apple & pear, honey & charred pineapple, rounded off with creamy lees character. Selection from mostly old low-yield bush vines (1974) for a wine that is very drinkable now & will develop into a fine gem. Year in barrel. 13% alcohol.”*

- PS, John Platter’s Guide to South African Wines

*“The 2019 FMC Chenin Blanc is yet another monumental effort from Ken Forrester and co. Superbly rich, layered and wonderfully textured, this new release with an exotic RS of 8.9g/l boasts a complex aromatic profile with notes of honeysuckle, white peaches, warm buttered white toast with honey and an exotic hint of wet straw, dried herbs and mint leaf. Considered by many as one of the finest examples of old vine Chenin Blanc in South Africa, year in and year out, the 2019 expression boasts an opulent rich palate layered with hints of botrytis, fleshy textural yellow orchard fruits, intense apricot, nectarine, passion fruit and white peach purée together with a pronounced granitic minerality on the rich, long unctuous finish. Very impressive benchmark quality as you’d expect! Drink now to 2030”*

- GS, Wine Safari

*“Describing The FMC Chenin Blanc from Ken Forrester Wines in Stellenbosch as “distinctive” is a triumph of an understatement. It all began when 100 six-bottle cases of the maiden vintage 2000 (labeled as Meinert Scholtzenhof Grande Chenin) were sold on what was then the 2001 Cape Independent Winemakers Guild fetching an average price of R165 a bottle (then far ahead of the market) and those behind it have subsequently never shied away from making the grandest, most striking wine possible, at least some botrytis-infected typically part of the mix and the resulting wine always off-dry.*

*As Ken Forrester says, wine is a “complex matrix” and should not be judged in terms of its technical analysis alone – the 2006 vintage, with an alcohol of 14.5%, a residual sugar of 9.7g/l, a total acidity of 6.3g/l, and a pH of 3.5, is still going strong, for instance.*

*The 2019 has just hit the market, and it’s very much in the house-style. Grapes primarily from a 1974 vineyard but supplemented by a 1970 vineyard, the wine was fermented and matured for 12 months in new 400-litre barrels. The nose shows a top note of honeysuckle before peach, nectarine, bees’ wax, vanilla, and spice on the nose. The palate is sweet, rich, and round but balanced by bright acidity. It is, in time-honored fashion, a wine with plenty of presence. Analysis, for the geeks, as follows: Alc 13%, RS 8.9g/l, TA 6.5g/l and pH 3.”*

- CE, Winemag.co.za

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## The FMC 2018 (Forrester Meinert Chenin)

CSPC# 790310      750mlx6      13.0% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.2 g/l	pH: 3.34	Residual Sugar: 7.6g/l
<b>Grape Variety</b>	100% Chenin Blanc		
<b>Winemaker</b>	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.		
<b>Info</b>	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.		
<b>Vineyards</b>	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: Clovelly soil, bush vines. Aspect: south-south-west		
<b>Harvest</b>	Hand selected Chenin Blanc - primarily from low yielding, old bush vines (planted in 1974). Harvested at full maturity. 3 tons per hectare		
<b>Vinification</b>	Maturation on the lees – total of 12 months in the barrel.		
<b>Tasting Notes</b>	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.		
<b>Serve with</b>	Enjoy with special friends as an exciting aperitif or with spiced dishes, even mild seafood/shellfish or curries. Great with exotic Eastern spiced foods.		
<b>Scores/Awards</b>	<b>92 points</b> - Anthony Mueller, Wine Advocate #245 - October 2019 <b>94 points</b> - Neal Martin, Vinous - November 2019 <b>4 ½ stars (93 points)</b> - Fiona McDonald, John Platter's Guide to South African Wines, 2020 <b>95 points</b> - Winemag.co.za - May 2019		
<b>Reviews</b>	<i>"On the nose, the 2018 The FMC is an elegant wine with a complex fruits, showing apples, melon and citrus with integrated oak tones and white flowers. The palate reveals more complexity and structure than the nose leads one to believe. With a waxy concentration and remarkable depth to the mid-palate, there are fruity and oaky flavors that spring forth, with well-defined structure, complexity and finesse. Medium to full-bodied, it is pleasurable, grippy and clean with a long, thoughtful finish. This is incredibly well made. It fermented with native yeasts and spent 12 months on the lees in new French oak. With Chenin Blanc like this, it's no wonder that Ken Forrester has earned the nickname "Mr. Chenin Blanc." 27,000 bottles were made."</i> - AM, Wine Advocate		



*"The 2018 The FMC is pure hand-selected Chenin Blanc from low-yielding bush vines planted in 1974, matured on the lees for 12 months in barrel. It has a complex nose of nectarine, pithy stone fruit, lanolin and beeswax and seems to constantly evolve in the glass; suggestions of white chocolate and broom emerge with time. The intense grapefruit and mango flavors are counterbalanced by the killer line of acidity. There is power in this FMC, but a sense of elegance triumphs on the precise finish. This comes highly recommended and can be broached either in its youth or with several years in the cellar. Drinking window: 2021-2042. 94 points"*  
 - AG, Vinous



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**Reviews** *"A pioneer of the SA chenin renaissance. Refined 2018 is rich, with signature ripeness, sun-dried pineapple & honeyed notes balanced by refreshing acidity. Creamy macadamia nuance from year in oak, sur lie. Low-yielding old bushvines (1974). 2017 untasted."*

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

*"The current-release The FMC 2018 from Ken Forrester Wines works particularly well. The cuvée has always had a reputation for being a big and bold rendition of Chenin Blanc but what's striking about this vintage is more the balance and intricacy. Grapes from a 1974 Stellenbosch vineyard, it was fermented and matured for 12 months in new 400-litre barrels. The nose shows a hint of reduction before pear, lemon, peach and apricot while a note of honeysuckle reveals itself with time in the glass. The palate has a lovely fruit purity and freshness, the finish long and pithy. It's hardly a lean, underdone wine (alcohol is 13% and RS is 7.6g/l) but all the different elements come together with real clarity."*

*- Winemag.co.za*

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## PAST VINTAGES

### The FMC 2016 (Forrester Meinert Chenin)

CSPC# 790310

750mlx6

13.5% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.0 g/l	pH: 3.50	Residual Sugar: 5.8 g/l
<b>Grape Variety</b>	100% Chenin Blanc		
<b>Winemaker</b>	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.		
<b>Info</b>	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.		
<b>Vineyards</b>	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: Clovelly soil, bush vines. Aspect: south-south-west		
<b>Harvest</b>	Hand selected Chenin Blanc - primarily from low yielding, old bush vines (planted in 1974). Harvested at full maturity.		
<b>Vinification</b>	The 2016 FMC was harvested in five passes through the vineyard and underwent natural wild yeast fermentation in 400-liter new French oak barrels with some botrytis present. It was matured on the lees for 12 months with 40% new oak.		
<b>Tasting Notes</b>	The FMC from Ken Forrester showcases an exquisite expression of well-loved varietal characteristics. Chenin Blanc berries were hand-harvested from well-established bush vines, picked at full maturity and ripeness to ensure a pure and intense expression of fruit. The palate displays a beautifully layered effect of vanilla, honey and dried apricot profiles that perform with luxurious intensity, imparting the wine with a sensational mouth feel. The FMC from Ken Forrester Vineyards is an impeccable example of an iconic South African Chenin Blanc that will reach an elevated expression of character and complexity with cellaring		
<b>Serve with</b>	Enjoy with special friends as an exciting aperitif or with spiced dishes, even mild seafood/shellfish or curries. Great with exotic Eastern spiced foods.		
<b>Scores/Awards</b>	<p><b>95 points</b> - Tim Atkin MW, <a href="http://timatkin.com">timatkin.com</a> SA Special report - September 11, 2018</p> <p><b>93 points</b> - Neal Martin, SA Report - September 11, 2018</p> <p><b>92 points</b> - James Molesworth, <a href="http://winespectator.com">winespectator.com</a> - February 29, 2019</p> <p><b>4 ½ stars (93 points)</b> - Joanne Gibson, John Platter's Guide to South African Wines, 2019</p> <p><b>4 stars</b> - Harpers Wine Stars 2018</p> <p><b>The Sommeliers Selection Certificate</b> - Voluptuous &amp; Rich Whites Category 2018</p> <p><b>Double Gold Medal</b> - National Wine Challenge /Top 100 2018</p> <p><b>Gold Medal</b> - Gilbert &amp; Gaillard Int. Challenge 2018</p>		
<b>Reviews</b>	<p><i>"Since its first vintage in 2001, the FMC has carried the flag for top, old vine Chenin Blanc in South Africa. It's still a wonderful wine, made in an off-dry style, often with a little botrytis. Tangy, opulent and full of apple, honey and thatch notes, it's exotic, palate-coating stuff. 2019-28."</i></p> <p>- Tim Atkin MW, SA Special Report</p>		



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*'The 2016 FMC was harvested in five passes through the vineyard and underwent natural wild yeast fermentation in 400-liter new French oak barrels with some botrytis present. It was matured on the lees for 12 months with 40% new oak. The well-defined bouquet offers acacia honey, beeswax and light linseed aromas that gain intensity in the glass. The palate is well balanced with a fine bead of acidity, a lovely waxy texture, and a hint of spice toward a finish that exerts a light grip with plenty of length. Excellent.'*

- NM, SA Report

*"Has a mature hint, with ginger and warm piecrust notes leading the way for mellow creamed pear, apple and quince flavors. A light honeyed echo on the finish adds to the opulent feel. Drink now through 2020. 650 cases made. 350 cases imported."*

- JM, Winespectator.com

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