

# KEN FORRESTER WINES

(STELLENBOSCH, WESTERN CAPE)

[www.kenforresterwines.com](http://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!

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## Sparklehorse Brut MCC 2022

CSPC# 795074

750mlx6

12.0% alc./vol.

### 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 Sparklehorse MCC is an exquisite South African sparkling wine that is made from 100% Chenin Blanc grapes. This méthode cap classique (MCC) is produced using the same traditional method as Champagne, which involves a second fermentation in the bottle, resulting in tiny bubbles and a complex flavor profile. The wine has a bright and fresh citrus aroma with hints of green apple, followed by notes of brioche and nuttiness. The palate is lively and well-balanced, with a crisp acidity and a lingering finish. This MCC is ideal as an aperitif or paired with light seafood dishes, making it a must-have for any special occasion.

### Serve with

An ideal bubbly to celebrate with. Enjoy it with light creamy dishes: chicken breast with pepper and cream. White fish in sauce.

### Scores/Awards

**89 points (4/5 stars)** - Christine Rudman, John Platter's Guide to South African Wines, 2025

**91+ points** - LCBO, Vintage Wine Picks - November 2025

**91 points** - Wine Align (score only) - October 2025

**91 points** - Natalie Maclean - October 2025



1421-70 Avenue, Edmonton, AB, T6P 1N5

T: 780-462-5358

W: [www.lanigan-edwards.com](http://www.lanigan-edwards.com)

**Lanigan & Edwards**  
WINE MERCHANTS LTD

**Reviews** *"From vines planted 1975 & reserved for cap classique, 2022 20 months on lees. Has delicious freshness & varietal typicity, pear & quince throughout. Distinctive, colourful packaging."*  
- CR, John Platter's Guide to South African Wines

*"Traditional Method, WO Stellenbosch, South Africa. Aged on its lees for 20 months, the elegantly fragrant, medium-high intensity nose delivers lovely aromas of autolytic, toasty, leesy, biscuit, and honey characters surrounding a core of lemon citrus and golden apple. It has a finely beaded mousse and racy, gently tangy acidity on the medium+ bodied palate with delicious autolytic, biscuit, toasty, lemon citrus, and apple flavours, plus touches of honey in a fairly dry profile. Juicy on the mid-palate, while the long finish is savoury with leesy mineral notes. Highly recommended buy! Score: 91+ pts"*  
- LCBO, Vintage Wine Picks

*"Green-apple crispness and quince-pomme fragrance lift bright pear-sorbet notes, all wrapped in persistent, fine-bead mousse. Try it alongside oysters Rockefeller or prosciutto-wrapped melon. Cap Classique Brut Sparkling Chenin Blanc food pairings: smoked whitefish on crackers, roast chicken, grilled shellfish."*  
- Natalie Maclean

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