

KEN

FORRESTER
VINEYARDS
GRANTED 1689
PAST VINTAGES

Sauvignon Blanc Reserve 2021

CSPC# 790306

750mlx12

13.0% alc./vol.

Chemical Analysis	Acidity: 6.56 g/l	pH: 3.32	Residual Sugar: 2.0 g/l
Grape Variety	100% Sauvignon Blanc		
Winemaker	Ken Forrester		
Info	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.		
Vineyards	Region: Stellenbosch Soil: Combination of decomposed granite, "Koffieklip", Yellow Ferricrete, Red Ferricrete and White quartz Locality: North-East/South-West/North-South		
Harvest	Hand harvested. Yield: Between 4 and 9 t/ha		
Vinification	We always look for a hint of tropical ripeness, as well as a crisp clean backbone to carry the wine. To achieve this, grapes are hand-picked from 3 vineyards, approximately 300 miles apart. This gives three unique flavour profiles; all made separately and then blended straight after being drained off the lees. After crushing, pumped through mash-cooler straight to press for draining. Free-run juice settled and fermented separately from pressings. Extended lees contact after fermentation for about 8 weeks to increase "creamy" character. Juice/wine handled reductively throughout process.		
Tasting Notes	This wine shows lovely complexity with mix of tangy grassy notes, fig leaf, peach and nectarine nuances. Brisk acidity with minerality on the palate which is typical of the long hang time in our cool region.		
Serve with	Very good while preparing a meal or out on the patio. Ideal with fish, chicken and pasta and friends.		
Scores/Awards	4 stars (86 points) - Malu Lambert, John Platter's Guide to South African Wines, 2023		
Reviews	<i>"Taut mineral backbone alongside green pineapple & racy acidity, tempered by riper stone fruit, touch of salt from lees contact in 2021."</i> - ML, wineonaplatter.com		



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Sauvignon Blanc Reserve 2017

CSPC# 790306

750mlx12

13.0% alc./vol.

SOLD OUT

Chemical Analysis Acidity: 6.30 g/l pH: 3.41 Residual Sugar: 2.5 g/l
Grape Variety *100% Sauvignon Blanc*

Winemaker Ken Forrester

Info 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.

Vineyards Region: 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. Soil: Combination of decomposed granite, "Koffieklip", Yellow Ferricrete, Red Ferricrete and White quartz. Vineyard Aspect North-East/South-West/North-South

Harvest Hand harvested. Yield: Between 4 and 9 t/ha

Vinification We always look for a hint of tropical ripeness, as well as a crisp clean backbone to carry the wine. To achieve this, grapes are hand-picked from 3 vineyards, approximately 300 miles apart. This gives three unique flavour profiles; all made separately and then blended straight after being drained off the lees. After crushing, pumped through mash-cooler straight to press for draining. Free-run juice settled and fermented separately from pressings. Extended lees contact after fermentation for about 8 weeks to increase "creamy" character. Juice/wine handled reductively throughout process.

Tasting Notes This wine shows lovely complexity with mix of tangy grassy notes, fig leaf, and peach and nectarine nuances. Brisk acidity with minerality on the palate which is typical of the long hang time in our cool region.

Serve with Very good while preparing a meal or out on the patio. Ideal with fish, chicken and pasta and friends.

Scores/Awards **88 points** - James Molesworth, winespectator.com - December 2018

3 ½ stars - Fiona McDonald, *John Platter's Guide to South African Wines, 2019*

Reviews *"Lime, kiwifruit and thyme notes race through here, with a fresh, lively finish. Drink now. 3,000 cases made"*
 - JM, Winespectator.com

"Tangy sweet-sour lemon verbena & capsicum vivacity on 2017. Extended lees contact adds breadth & palate weight. Includes Elim & Darling fruit, like 2016."
 - FM, JohnPlatter.com



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Sauvignon Blanc Reserve 2016

CSPC# 790306

750mlx12

13.0% alc./vol.

Chemical Analysis	Acidity: 6.00 g/l	pH: 3.44	Residual Sugar: 1.9 g/l
Grape Variety	<i>100% Sauvignon Blanc</i>		
Winemaker	Ken Forrester		
Info	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.		
Vineyards	Region: 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. Soil: Combination of decomposed granite, "Koffieklip", Yellow Ferricrete, Red Ferricrete and White quartz. Vineyard Aspect North-East/South-West/North-South		
Harvest	Hand harvested. Yield: Between 4 and 9 t/ha		
Vinification	We always look for a hint of tropical ripeness, as well as a crisp clean backbone to carry the wine. To achieve this, grapes are hand-picked from 3 vineyards, approximately 300 miles apart. This gives three unique flavour profiles; all made separately and then blended straight after being drained off the lees. After crushing, pumped through mash-cooler straight to press for draining. Free-run juice settled and fermented separately from pressings. Extended lees contact after fermentation for about 8 weeks to increase "creamy" character. Juice/wine handled reductively throughout process.		
Tasting Notes	This wine shows lovely complexity with mix of tangy grassy notes, fig leaf, and peach and nectarine nuances. Brisk acidity with minerality on the palate which is typical of the long hang time in our cool region.		
Serve with	Very good while preparing a meal or out on the patio. Ideal with fish, chicken and pasta and friends.		
Scores/Awards	87 points - James Molesworth, Wine Spectator - Web Only 2017 4 stars - Joanne Gibson, John Platter's Guide to South African Wines, 2018		
Reviews	<i>"Juicy, with lemon pith, gooseberry and white asparagus notes. Lively finish. Drink now. 700 cases imported."</i> - JM, Wine Spectator		

