

The FMC 2007

2009 Decanter World Wine Awards - Bronze medal

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.

"With masses of over the top fruit and a veritable tidal wave of waxy honey and lemon curd this is a flamboyant wine for flamboyant wine lovers everywhere." - *Matthew Jukes' Top 50 from Cape Wine 2008*

Enjoy with special friends as an exciting aperitif or with spiced dishes, even mild seafood/shellfish or curries. Great with exotic Eastern spiced foods.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Ken Forrester Wines

winemaker : Ken Forrester and Martin Meinert

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 10 g/l pH : 3.51 ta : 6.3 g/l so2 : 157 mg/l fso2 : 43 mg/l

type : White style : Dry wooded

pack : Bottle closure : Cork

THE FMC (Forrester Meinert Chenin) 2007

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THE FMC (Forrester Meinert Chenin) 2005

- Decanter Magazine voted Best Single White Varietal in South Africa
- Wine Spectator rated FMC as one of the top 250 wines in the world.
- Wine Magazine 5 stars
- John Platter 5 stars
- Jancis Robinson voted our Chenin as the Most Exciting Chenin in South Africa

THE FMC (Forrester Meinert Chenin) 2006

- Wine Spectator 93 points
- John Platter 5 stars
- International Wine Challenge Gold
- Wine Magazine 4 stars.

ageing : Will gain additional complexity with cellaring.

in the vineyard : Soil: Clovelly soil, bush vines

Yield: 3 tons/ha

Locality: south-south-west

about the harvest: Hand harvested Chenin Blanc -primarily from low yielding, old bush vines (planted in 1974). Harvested at full maturity.

Ken Forrester Wines

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