

## The FMC 2008

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 % vol    rs : 12.8 g/l    pH : 3.51    ta : 6.8 g/l

**type :** White    **style :** Dry    **wooded**

**pack :** Bottle    **closure :** Cork

**THE FMC (Forrester Meinert Chenin) 2007**

- 2009 Decanter World Wine Awards - Bronze medal

**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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