

The FMC 2009

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.

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 : 14.0 % vol rs : 6.1 g/l pH : 3.57 ta : 6.6 g/l

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

pack : Bottle **closure :** Cork

The FMC (Forrester Meinert Chenin) 2009

- 2011 International Wine and Spirit Competition (IWSC) in London - Silver
- Wine Spectator - 92 Points
- Robert Parker Rating Aug. 2011 - 93 Points
- Platter 2012 - 4 ½ stars

The FMC (Forrester Meinert Chenin) 2008

- Decanter - 5 stars
- Wine Spectator - 92 Points

THE FMC (Forrester Meinert Chenin) 2007

- Chenin Blanc Trophy (IWSC)
- Bronze at Decanter New World Wine Awards (UK)
- Wine Spectator - 93 Points
- Stephen Tanzer International Wine cellar - 91 points
- The WINE GANG - 94 points (UK)
- Decanters "Ten best varietal wines from South Africa"
- Wine Innovation awards - Silver Medal

THE FMC (Forrester Meinert Chenin) 2006

- Wine Spectator - 93 points
- John Platter - 5 stars

THE FMC (Forrester Meinert Chenin) 2005

- Wine Spectator Critic's Choice, rated FMC as one of the top 250 wines in the world
- Wine Spectator - 92 points
- John Platter - 5 stars

The FMC (Forrester Meinert Chenin) 2004

- Wine Magazine - 5 Stars
- Decanter Magazine voted Best Single White Varietal in South Africa
- Jancis Robinson rated FMC as "the Most Exciting Chenin in South Africa"

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.

in the cellar : Natural wild yeast fermentation in new French oak 400 litre barrels. Due to repetitive harvesting some botrytis is always present. Maturation on the lees - total of 12 months in the barrel.



Ken Forrester Wines

Helderberg

021 855 2374

www.kenforresterwines.com

