

Ken Forrester Reserve Chenin Blanc 2011

Golden hued and full bodied, with melon and spicy baked apple aromas. Layered, with mineral notes enhanced by honeycomb and caramel flavours from lees contact. This wine is a great example of the harmonious balance which can be achieved between fruit and delicate oak/vanilla flavours, as they combine to form complex, soft flavours with sufficient body to enhance even spicy and full flavoured meals.

Can be served with many varied spicy dishes, full flavoured fish or chicken dishes. Ideal with crayfish, prawns. A true benchmark for relaxed enjoyment.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Ken Forrester Wines

winemaker : Ken Forrester

wine of origin : Stellenbosch, Helderberg

analysis : alc : 14.0 % vol rs : 3.9 g/l pH : 3.41 ta : 6.3 g/l

type : White **body :** Full

pack : Bottle **closure :** Screwcap

2010 Reserve Chenin Blanc

- 2011 International Wine and Spirit Competition (IWSC) in London - Silver
- Robert Parker Rating Aug. 2011 - 92 points

2009 Reserve Chenin Blanc

- Wine Spectator - 500 Top Performers
- Wine Spectator - 88 points
- IWC - silver medal
- Decanter World Wine Awards - silver
- The most copied Chenin Blanc
- Platter 4 stars (2011 ed)

in the vineyard : Grape Varieties: 100% Chenin Blanc

Region: Stellenbosch, Helderberg

35 years old

Soil: Clovelly – (deep yellow sand).

Mature unirrigated vineyards with controlled yields.

Locality: South-south-west

about the harvest: Hand harvested, with careful selection.

Yield: Low trellis and old bush vines. Approx 4 - 6 tons

in the cellar : Barrel and tank fermented and left on the lees (9 months French oak, 20% new) matured on secondary lees for a rounded complexity.

Ken Forrester Wines

Helderberg

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