

## Ken Forrester Old Vine Reserve Chenin Blanc 2012

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 :**

**analysis :** alc : 14.0 % vol    rs : 2.9 g/l    pH : 3.41    ta : 5.6 g/l

**type :** White    **body :** Full    **wooded**

**pack :** Bottle    **size :** 0    **closure :** Screwcap

### Ken Forrester Reserve Chenin Blanc 2012

- International Wine and Spirits Competition 2013 - Bronze

### Ken Forrester Reserve Chenin Blanc 2011

- Stephen Tanzer International Wine Cellar - 89 points
- Old Mutual Show 2012 - Silver
- International Wine & Spirits Competition (IWSC) 2012 - Silver
- Platter Guide 2013 - 4 Stars

### Ken Forrester Reserve Chenin Blanc 2010

- International Wine Challenge 2012 - Commended
- Decanter World Wine Awards 2012 - Bronze Medal
- Top 100 SA Wine status for 2011
- Wine Spectator - 88 points
- Platter 2012 - 4 stars
- 2011 International Wine and Spirit Competition (IWSC) in London - Silver
- Robert Parker Rating Aug. 2011 - 92 points

### Ken Forrester Reserve Chenin Blanc 2009

- 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

36 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**

021 855 2374

[www.kenforresterwines.com](http://www.kenforresterwines.com)