

The FMC 2011

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 : 15.2 g/l pH : 3.48 ta : 7.1 g/l

type : White **wooded**

pack : Bottle **size :** 0 **closure :** Cork

The FMC 2011

- Wine Enthusiast Top 100 Cellar Selection Wines for 2014
- Tim Atkin MW – 94 points
- Stephen Tanzer International Wine cellar - 92 points
- Int. Wine Challenge – Silver
- Platter 2014 – 4½ stars

The FMC 2010

- Stephen Tanzer International Wine cellar - 91 points
- Top 100 SA wine status for 2012
- Decanter 2012 – Silver
- IWSC – Gold
- Platter 2013 – 4½ stars
- Robert Parker – 92 points
- Wine Spectator - 92 points
- The Wine Advocate – 92 points
- Jancis Robinson – Wholewheat wine from the Cape – 17½ points

The FMC 2009

- Wine Spectator 92 Points
- The Wine Advocate – 93 points
- Robert Parker – 93 points
- IWSC 2011 – Silver
- Platter 2012 – 4½ stars
- Decanter Magazine voted Best Single White Varietal in South Africa
- Jancis Robinson rated FMC as "the Most Exciting Chenin in South Africa"

The FMC 2008

- Decanter - 5 stars
- Wine Spectator 92 Points
- Gold – Fine Wine Awards 2010

The FMC 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 2006

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

The FMC 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 2004

- Wine Magazine - 5 stars

FMC Premiere Selection Moelleux 2010

- Platter 2013 - 4 stars
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ageing : Will gain additional complexity with cellaring.

in the vineyard : Soil: Clovelly soil, bush vines

Aspect: south-south-west

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

Yield: 3 tons/ha

in the cellar : Natural wild yeast fermentation in new French oak 400L 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
