

The FMC Premiere Selection Moelleux 2010

Each year Mother Nature has her very own agenda and our role in wine making is to accurately capture the complex array of patterns that go into any vintage and to reflect the myriad variables that make each year so unique.

Only Available Directly from the Farm: Limited Quantities in Stock.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Ken Forrester Wines

winemaker : Ken Forrester

wine of origin : Stellenbosch

analysis : alc : 14,5 % vol rs : 17.93 g/l pH : 3.45 ta : 5.91 g/l

type : White **body :** Full

pack : Bottle **size :** 750ml **closure :** Cork

ageing : Moelleux, a super rich style of wine that is possible only in the best and ripest of years is a wine to relish in its youth, but certainly a wine to respect in its dotage if you can keep it for the next 20 years!

in the vineyard : Region : Stellenbosch

Soil : Clovelly soil, bush vines

Aspect : south-south-west

about the harvest: Yield: 3t/ha

in the cellar : Hence this Première Selection (2 barrels) of the most expressive, powerful extract of the vintage; fermented naturally on the wild yeasts and left sur lie in barrel for 14 months before being gently revived and bottled.



Ken Forrester Wines

Helderberg

021 855 2374

www.kenforresterwines.com