

Ken Forrester The FMC & The Gypsy Twin Pack

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. Will gain additional complexity with cellaring.

Enjoy with special friends as an exciting aperitif or with spiced dishes, even mild seafood/shellfish or curries. Great with exotic Eastern spiced foods. Deliciously matched with risotto, sensuously truffled pasta. Ideal for flavoursome grills, lamb and beef.



variety : Chenin Blanc | 100% Chenin Blanc & 100% Grenache

winery : Ken Forrester Wines

winemaker : Ken Forrester and Martin Meinert

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 9.4 g/l pH : 3.28 ta : 6.6 g/l

type : White **wooded**

pack : Bottle **size :** 1500ml **closure :** Cork

The FMC 2013

- International Wine & Spirit Competition 2015 - Cheni Blanc Trophy

The FMC 2012

- Wine Cellar - Best White Wine in SA (Overall, Cape Town and Johannesburg)
- Platter's 2015 - 4½ Stars
- 2014 International Wine and Spirit Competition - Silver Outstanding
- 2014 Sommelier Wine Awards - Gold
- Tim Atkins MW - 93 points

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
-

ageing : Will gain additional complexity with cellaring.

Click [HERE](#) to download a shelf talker for this wine

in the vineyard : Soil: Clovelly soil, bush vines

Aspect: south-south-west

about the harvest: Ken Forrester Hand selected 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
