

The FMC 2016

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 : 13.0 % vol rs : 9.1 g/l pH : 3.33 ta : 7.0 g/l

type : White **wooded**

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

The FMC 2015

Robert Parker – 94 points

SA Wine Index – Platinum 95+ points and

Certificate of Excellence

Platter's 2018 – 4½ stars

The FMC 2014

Tim Atkin South African Report – 94 points

Gilbert & Gaillard Int. Competition - 95 points

Platter's 2017: 4½ stars

Veritas 2016 – Silver

The FMC 2013

Platter's 2016 – 4½ stars

IWSC 2015 – Gold Outstanding and Chenin

Blanc Trophy

Nedbank Green Wine Awards – Bloggers'

Choice Winner IPW

Wine of the Month Club Award – Best Chenin

Blanc of the Year 2016

ageing : Will gain additional complexity with cellaring.

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

in the vineyard : Region: Stellenbosch

Soil: Clovelly soil, bush vines

Locality: South-south-west

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

Yield: 3 tons per hectare

in the cellar : Maturation on the lees - total of 12 months in the barrel.



Ken Forrester Wines

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