

## Ken Forrester Sauvignon Blanc Reserve 2016

This wine shows lovely complexity with mix of tangy grassy notes, fig leaf, and peach and nectarine nuances. Brisk acidity with minerality on the palate which is typical of the long hang time in our cool region.

Very good while preparing a meal or out on the patio. Ideal with fish, chicken and pasta and friends.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Ken Forrester Wines

**winemaker :** Ken Forrester

**wine of origin :** Stellenbosch

**analysis :** alc : 13.0 % vol   rs : 1.8 g/l   pH : 3.44   ta : 6.2 g/l

**type :** White   **style :** Dry   **taste :** Fruity   **wooded**

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

### Ken Forrester Sauvignon Blanc Reserve 2015

- FNB Sauvignon Blanc Top 10 2016
- Platter's 2017 - 4 stars

### Ken Forrester Sauvignon Blanc 2013

- Platter 2014 – 3½ stars

### Ken Forrester Sauvignon Blanc 2012

- Platter 2013 – 3½ stars

### Ken Forrester Sauvignon Blanc 2011

- Platter 2012 – 3½ stars
- Stephen Tanzer International Wine Cellar - 87 points

### Ken Forrester Sauvignon Blanc 2010

- Wine Spectator – 87 points
- Robert Parker – 87 points

### Ken Forrester Sauvignon Blanc 2009

- Wine Magazine - Best Value

**in the vineyard :** Region: Stellenbosch, Elim and Darling

Soil: Combination of decomposed granite, "Koffieklip", Yellow Ferricrete, Red Ferricrete and White quartz

Vineyard Aspect North-East/South-West/North-South

**about the harvest:** Yield : Between 4 and 9 t/ha

**in the cellar :** We always look for a hint of tropical ripeness, as well as a crisp clean backbone to carry the wine. To achieve this, grapes are hand-picked from 3 vineyards, approximately 300 miles apart. This gives three unique flavour profiles; all made separately and then blended straight after being drained off the lees.

After crushing, pumped through mash-cooler straight to press for draining. Free-run juice settled and fermented separately from pressings. Extended lees contact after fermentation for about 8 weeks to increase "creamy" character.

Juice/wine handled reductively throughout process.



## Ken Forrester Wines

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