

Ken Forrester Old Vine Reserve Chenin Blanc 2025

Golden hued and full bodied, with melon and spicy baked apple aromas. Layered, with mineral notes enhanced by honeycomb and caramel flavours from lees contact. This wine is a great example of the harmonious balance which can be achieved between fruit and delicate oak/vanilla flavours, as they combine to form complex, soft flavours with sufficient body to enhance even spicy and full flavoured meals.

Can be served with varied spicy dishes, full flavoured fish or chicken dishes. Ideal with crayfish, prawns. A true benchmark for relaxed enjoyment.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Ken Forrester Wines

winemaker : Ken Forrester

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.7 g/l pH : 3.47 ta : 5.8 g/l

type : White **style :** Dry **body :** Full **wooded**

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

in the vineyard : Region: Helderberg, Bottelary Hills & Vlaeberg

Soil: Duplex soils, sandy material on a ferricrete bank on patches of deeper clay.

Bushvine, Semi-bush vine and Perold System.

We use supplementary irrigation practices.

Locality: South-south-west

about the harvest: Hand harvested, with careful selection.

Yield: Approx 6 - 8 tons, Low trellis and old bush vines.

in the cellar : Barrel and tank fermented and left on the lees (9 months French oak,

20% new) matured on secondary lees for a rounded complexity.

Style: Rich and Ripe (Oak influenced).



Ken Forrester Wines

Helderberg

021 855 2374

www.kenforresterwines.com