

The FMC 2025

The pinnacle of what we consider to be the finest expression of the grapes of this varietal – an icon chenin!

Rich, layered with dried apricot, vanilla and honey. Will gain additional complexity with cellaring.

Enjoy with special friends as an exciting aperitif or with lobster or langoustine. Enjoy with your best seafood/shellfish. 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 : Western Cape

analysis : alc : 13.0 % vol rs : 8.4 g/l pH : 3.43 ta : 6.3 g/l

type : White **body** : Medium **taste** : Fruity **wooded**

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

ageing : Will gain additional complexity with cellaring.

in the vineyard : Region: Stellenbosch

Soil: Clovelly soil, bush vines

Locality: South-south-west

about the harvest: Primarily from a vineyard planted in 1974, with no trellis system, hence “goblet” or bush vines. This vineyard produces very limited yields and by passing through the vineyard to make 23 selections of fruit across a 4/5-week window, we truly capture the essence of this fantastic site.

Yield: 3 tons per hectare

in the cellar : The wine is all fermented with native yeasts, spontaneously in large 400 litre French oak barrels and aged for 10-12 months, before careful selection of the best barrels and assemblage.



Ken Forrester Wines

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