KEN FORRESTER WINES

(STELLENBOSCH, WESTERN CAPE)

www.kenforresterwines.com

In 1993 the Forrester family came to the rescue, restoring the 17th century homestead, replanting the vines and developing wines of quality.

In 1994 the first wines were produced under the Ken Forrester label, and soon the award-winning wines were at the forefront of the Chenin Blanc revival. The grapes are sourced from vineyards - some of them more than 30 years old - in the cool Helderberg region of Stellenbosch.

The farming is in the hands of a small highly dedicated team. Ken does all the sales and marketing, travelling around the world promoting South Africa and their great wines, happy to pour any South African wine far from home and carry the flag. It's a tough job, socialising and meeting great people in the relaxed environment of food and wine but someone has to do it!

We practice sustainable, organic viticulture, we make our own compost, we grow winter cover crops between the dormant vines, we use ducks to control snails and insects, and we manage yields according to the potential of the soils and the vines, we do not believe that stress is a good practice in the vineyards or in life!

Old Vine Reserve Chenin Blanc 2025

CSPC# 790307 **12x750ml** **13.5% alc./vol.**



Chemical Analysis	Acidity: 5.50 g/l pH: 3.52 Residual Sugar: 2.4 g/l
Grape Variety	*100% Chenin Blanc.*
Winemaker	Ken Forrester
Sustainability	Sustainable farming. No herbicides or pesticides.
Info	The Reserve Range. Here we are solely responsible for the cultivation of the vines and selection of the fruit, mostly from our family property in Stellenbosch, just 4 miles from the cool Atlantic and in the sheltered lee of the majestic Helderberg mountain.
Vineyards	The grapes are sourced from mature, unirrigated vineyards in Stellenbosch's Helderberg region. These old bush vines are rooted in Clovelly soils (deep yellow sand) and are situated in a south-southwest-facing locality. This terroir contributes to the wine's depth of flavor and structure.
Harvest	Hand harvested, with careful selection. Yield: Approx 6-8 tons.
Vinification	The wine is fermented in both barrels and tanks, followed by maturation on the lees for 9 months in French oak barrels (20% new). This method adds complexity and a rounded mouthfeel.
Tasting Notes	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.
Winemaker's Notes	An iconic expression of South African Chenin Blanc, the Old Vine Reserve offers a harmonious balance of tropical fruit, stone fruit, and subtle honeyed notes. A touch of oak adds depth and a creamy texture, making this wine ideal for pairing with poultry, seafood, or creamy pasta dishes.
Serve with	It pairs wonderfully with spicy dishes, full-flavored fish, chicken, crayfish, and prawns, making it a versatile wine for rich or aromatic cuisine.
Production	10,000 cases made
Cellaring	Drink now through 2030.

1421-70 Avenue, Edmonton, AB, T6P 1N5
T: 780-462-5358
W: www.lanigan-edwards.com

Lanigan & Edwards
WINE MERCHANTS LTD

Scores/Awards

90 points - James Suckling, JamesSuckling.com - October 2026
90 points/Best Buy - Wine Enthusiast - 2026
Review Only - Tamlyn Curry, JancisRobinson.com - June 2026
91 points - Tim Atkin MW, South African Wine Report - 2026
90 points - Tom Cannavan's Wine-Pages - 2026
Gold Medal - Global Chenin Blanc Masters - 2026

Reviews

"Restrained and smoky wine, with quince, wet wool and white pepper minerality. Medium-bodied, crisp acidity, silky texture and juicy savory finish. Drink now."
- JS, JamesSuckling.com

"Lemon and white flowers create a perfumed bouquet. This crisp Chenin Blanc showcases citrus flavors with green undertones, lifted by nice acidity."
- RV, Wine Enthusiast

"Bursting with fruit, ripe tangerine, ice-lime acidity, absolutely pitch perfect. Nice bite on the finish.""
- TC, JancisRobinson.com

"Under screwcap since 2005 – Ken Forrester is often ahead of the game – this large-volume Chenin Blanc combines quantity and quality, doing a lot to introduce consumers to the variety's delights. Flavours of pear, green apple and tangerine are complemented by lime-like acidity, some subtle baking spice notes from oak fermentation and a tangy, just off-dry finish. 2027-30" – Tim Atkin MW South Africa Report 2026."
- Tim Atkin

"Always a great value wine where 50% is barrel fermented, including 20% new oak. Herbal and green apple notes, with riper pear and juicy golden apple notes coming through. Bright and focused palate, with real intensity though the creamy oak texture eases that. This will age gracefully as it always does."
- TC, wine-pages.com