

# 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!

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## Silver Rose 2025

CSPC# 858802

750mlx12

12.5% alc./vol.

<b>Chemical Analysis</b>	Acidity: 5.50 g/l	pH: 3.42	Residual Sugar: 3.4 g/l
<b>Grape Variety</b>	100% Grenache Noir.		
<b>Winemaker</b>	Ken Forrester		
<b>Info</b>	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.		
<b>Vineyards</b>	Situated on the slopes of the Helderberg Mountain, in the heart of South Africa's most famous wine region Stellenbosch, our vineyards are commonly referred to as the Home of Chenin Blanc and other premium award-winning wines. The farm is 40 hectares and roughly 36 hectares of that is under vine. Soil: Duplex soils, in combination with decomposed granite and fine sandy loam on a clay base. Trellised vineyard. Age of vines: 9 – 11 years. Altitude: 100m. Aspect: East-West Facing		
<b>Harvest</b>	Hand harvested, with careful selection. 8 ton/ha		
<b>Vinification</b>	Fermentation in stainless steel tank. 9 months maturing on the fine lees in tank		
<b>Tasting Notes</b>	The 2025 vintage of Ken Forrester Silver Rose offers a delightful expression of red fruit flavors, including strawberry, pomegranate, and red berries. The wine presents a softly pink hue, with an elegant, fruit-focused profile complemented by structure, body, and a long finish on the palate.		
<b>Winemaker's Notes</b>	I simply love Grenache Rosé - I love it for all the red fruit flavours, the strawberry, pomegranate, red berry fruit and for the last few years we've experimented with a single vineyard rosé from Grenache. So, the intent was a delightful, softly pink, elegant fruit focused wine but it had to have structure and body and a long finish on the palate - all of this almost contrary to the fact that you press the grape gently and drain off just the freshest "free-run juice" with little or no chance of getting tannins or structure from the skins! We are really thrilled with the result. The most daunting reality is we now have to somehow manage to do the same this vintage!		
<b>Serve with</b>	This wine pairs excellently with rich meat dishes such as beef, lamb, and poultry. Its bold structure and depth complement hearty meals, enhancing the overall dining experience.		
<b>Scores/Awards</b>	<b>93 points (4.5/5 stars) - Christine Rudman, John Platter's Guide to South African Wines, 2025</b>		
<b>Reviews</b>	<i>"A grown-up rosé in striking packaging, a glass-stoppered bottle, intended to catch the eye. Single parcel of grenache noir, pale pink, 5 months on lees, 2025 joyfully red-fruited, pomegranate, just-picked strawberry, lovely fresh acid underpin giving appetite appeal &amp; length."</i> - CR, John Platter's Guide to South African Wines		

