

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!

Sparklehorse Brut MCC 2023

CSPC# 795074

750mlx6

12.0% alc./vol.

Chemical Analysis	Acidity: 5.9 g/l	pH: 3.42	Residual Sugar: 5.9 g/l
Grape Variety	100% <i>Chenin Blanc</i> .		
Winemaker	In 1994, with most of the vineyard planted to Chenin Blanc it was decided to enlist the help of good friend and Top Winemaker, Martin Meinert, with the quest to produce Chenin Blanc that could rival any white wine in the world.		
Vineyards	Region: Stellenbosch, Helderberg. Mature, irrigated vineyards with controlled yields. Planted in 1975. Old cordons removed in 2006 due to Eutypa. Re-trellised on Double Perold trellis system. Block farmed for specific wine purpose. Due to the age vines and old plant material, there are leafroll virus present in the block. Leafroll virus has an effect on the ripening phase of a vineyard, therefore by harvesting the fruit early, specifically for Cap Classique we reduce the pressure on the vineyard. Locality: South-south-west.		
About MCC	Grapes intended for MCC require a specific approach in the vineyard. Unlike still wines, where flavour ripeness is paramount, MCC grapes are selected for their acidity and pH levels. This balance is critical to creating the crisp, clean finish that sparkling wine enthusiasts adore. Vineyard teams conduct meticulous checks during the growing season, combining scientific analysis with sensory evaluations. Tasting grapes for their tartness and freshness, alongside laboratory tests for sugar and acidity levels, guides the decision on the ideal harvesting moment. This interplay of science and intuition is at the heart of producing a flawless MCC base wine. Another advantage of early harvesting is its role in preserving aromatics. Grapes picked earlier retain more of their delicate citrus, green apple, and floral notes, which become the hallmark flavours of MCC wines. For Sparklehorse, these aromatics lend a unique charm, enhancing the fine mousse and refreshing finish that have earned it accolades. The gentle handling of the fruit during the winemaking process further ensures that these delicate aromas and flavours are maintained from the vineyard to the bottle. The low sugar content of early-harvested grapes is equally significant. It allows winemakers to produce a base wine with moderate alcohol levels, creating the perfect foundation for secondary fermentation—the process responsible for MCC's signature bubbles. This secondary fermentation occurs in the bottle, a labour-intensive method that mirrors the traditional Champagne technique. The restrained alcohol and high acidity ensure the wine remains balanced and age-worthy, capable of developing greater complexity over time.		



About MCC Precision and agility are required throughout this process, as conditions in the vineyard can change rapidly. Weather, in particular, plays a decisive role in determining when to pick the grapes. A sudden rise in temperatures or unexpected rainfall can alter the ripening trajectory, demanding swift action from vineyard teams. By staying attuned to these changes, winemakers safeguard the quality and character of their MCC wines.

In the world of sparkling wine, timing truly is everything. By harvesting early, winemakers like those at Ken Forrester Wines unlock the potential for freshness, elegance, and longevity in every bottle of MCC. This approach, rooted in precision and passion, ensures that each glass of MCC sparkles not just with effervescence, but with the story of its creation. Whether enjoyed during a celebration or a quiet moment of indulgence, MCC stands as a testament to the artistry and dedication that make South African sparkling wine a global treasure.

Harvest Yield: Approximately 6 - 8 tons.

Hand-picked selectively between 18 - 19B. Fruit picked in bins and go through a sorting process to optimize quality prior to crushing. A carefully selected cool vineyard site allows the grapes to mature while maintaining the all-important refreshing acidity.

Vinification Made by the Cap Classique or traditional method, this wine aged for 18 months on lees and 24 months sur lattes to develop a creaminess and delicate mousse while still maintaining bright, fresh apple, pear, and quince aromas.

Tasting Notes The wine has a bright and fresh citrus aroma with hints of green apple, followed by notes of brioche and nuttiness. The palate is lively and well-balanced, with a crisp acidity and a lingering finish. This MCC is ideal as an aperitif or paired with light seafood dishes, making it a must-have for any special occasion.

Serve with This bubbly is perfect as an aperitif while taking in one of SAs majestic sunsets or paired with creamy chicken, shellfish (crab, lobster) and fish dishes. During this festive time consider a spread of canapés such as fresh oysters with a dash of lemon and a hint of spice, smoked muscles with refreshing crackers, and rich pâtés of chicken livers and smoked snoek.
