

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!

The FMC 2024 (Forrester Meinert Chenin)

CSPC# 790310

750mlx6

13.0% alc./vol.

We conceptualized a wine with personality, something unique, even slightly off the wall! Our soils are decomposed granite, essentially sandy, so we were looking to focus on a structure showing minerality, complexity, as well as concentration and balance. We are proud to have created such a wine, an individual wine with the mannerisms of a ballet dancing rugby player, brute force, finesse and yes: balance.

Chemical Analysis	Acidity: 6.3 g/l	pH: 3.43	Residual Sugar: 7.9 g/l
Grape Variety	100% Chenin Blanc		
Sustainability	Sustainable farming. No herbicides or pesticides. Certified Old Vine Project (certified as a Heritage Vineyard) The 2024 vintage of FMC, the iconic <i>Forrester Meinert Chenin</i> , is nearing completion and promises to be a magnificent expression of Ken Forrester Wines' dedication to crafting exceptional Chenin Blanc. Emerging from the barrel after months of meticulous care, the wine reflects not only the unique characteristics of a storied vineyard but also the artistry of its makers, Ken Forrester and Shawn Mathyse, whose passion and expertise are evident in every drop.		
Winemaker	Shawn Mathyse, and Ken Forrester winemakers. For winemaker Shawn Mathyse, who has been part of Ken Forrester Wines since 2014, the 2024 FMC is particularly exciting. A crucial part of the award-winning team for nearly a decade, Shawn plays an integral role in shaping the winery's exceptional offerings. "This year's FMC has a lower yield, which concentrates the flavours and enhances the wine's character," he explains. Shawn and Ken have already started crafting the final blend, preparing to capture the vintage's magic in the bottle.		
Info	Icon Range. Stand-alone parcels from single vineyards where we nurture and coax the vines and at harvest, we may pass through up to 6 times hand picking and selecting the bunches individually. Destined to be limited by provenance and finally after barrel aging, we only select the very best individual barrels to go into bottle, ensuring a unique superlative wine, justifiably the pinnacle of our efforts.		
Vineyards	The farm is 40 hectares and roughly 36 hectares of that is under vine. The following grape varieties are on the farm; Chenin Blanc, Sauvignon Blanc, Cabernet Sauvignon, Shiraz, Merlot, Grenache, Mourvedre, Cabernet Franc and Petit Verdot. Soil: Duplex soils, sandy material on a Ferricrete bank on patches of deeper clay. Aspect: south-south-west.		



Harvest	Up to 10 harvests are carefully selected from the same vineyard, with bunches picked at their peak. The grapes undergo natural fermentation in French oak barrels, approximately 50% new, and are aged on the lees for a year. After barrel aging, only the finest individual barrels are selected for bottling.
Vinification	This vintage is a masterpiece born of patience and precision. The celebrated <i>Chenin Blanc bush vine vineyard</i> , planted in 1974, yields its grapes over an extended ripening period. In 2024, 19 unique selections were hand-harvested across six weeks as the fruit matured. Each selection, embodying subtle differences in ripeness and flavour profile, was fermented naturally in 400L French oak barrels for up to 12 months. The result is a complex mosaic of flavours that, when blended, create the signature style of FMC.
Tasting Notes	The pinnacle of what we consider to be the finest expression of the grapes of this varietal – an icon chenin, a challenge to the world! Rich, layered with dried apricot, vanilla, and honey. Will gain additional complexity with cellaring. Will gain additional complexity with cellaring.
Winemaker's Notes	For winemaker Shawn Mathyse, who has been part of Ken Forrester Wines since 2014, the 2024 FMC is particularly exciting. A crucial part of the award-winning team for nearly a decade, Shawn plays an integral role in shaping the winery's exceptional offerings. <i>"This year's FMC has a lower yield, which concentrates the flavours and enhances the wine's character,"</i> he explains. Shawn and Ken have already started crafting the final blend, preparing to capture the vintage's magic in the bottle. As the 2024 FMC transitions from barrel to bottle, wine enthusiasts can look forward to a vintage that captures the essence of the vineyard and the artistry of its makers. With its reduced yield and extended selection process, the 2024 FMC promises to be a testament to the versatility and excellence of Chenin Blanc, inviting exploration and celebration with every sip.
Serve with	Enjoy with special friends as an exciting aperitif or with spiced dishes, even mild seafood/shellfish, or curries. Great with exotic Eastern spiced foods.
Scores/Awards	95 points (5/5 stars) - Christine Rudman, John Platter's Guide to South African Wines, 2024 93 points - Neal Martin, Vinous - September 2024 94 points - James Suckling, JamesSuckling.com - August 2025 Gold Medal / 95 points - Decanter World Wine Awards - June 2025 94 points - Tom Cannavan, Wine-Pages.com - January 2025
Reviews	<i>"Modest start as 'chenin project' 3 decades back, now one of SA's pinnacle wines. Mostly 1974 Stellenbosch low-yield bush vines, just 3 t/ha, fractional pick over 5 weeks. Wild yeast ferment/year large barrels, then best cask selection. 2024's stone fruit given shortbread seasoning, perfect lemony acid balance to ensure lip-smacking enjoyment, as in 2023 (4.5 stars, 94 pts). Deserves its reputation."</i> - ML, John Platter's Guide to South African Wines <i>"This has aromas of pears, sliced peaches, smoked almonds, fresh mangoes and aniseed. Honey, too. It's textured and creamy with a full body and refreshing minerality. Long, cool and bright finish. Sustainable. Drink now or hold. Screw cap."</i> - JamesSuckling.com <i>"As I mentioned in my main introduction, few go out there and bang the drum for their winery as much as Ken Forrester, so it's no surprise he was away when I visited. But that gave me a chance to chew the fat with winemaker Shawn Mathyse and commercial manager Louw Strydom, who offered valuable insights about the domestic market. With regard to the wines, they have an all-encompassing range from entry-level, frankly dirt-cheap wines to some of the Cape's icons with everything in between. There is something for everyone really, somehow bestriding traditionally made wines with natural, such as the inaugural Fairy Dust Field Blend. Still, the highlight is The FMC, their superb take on Chenin Blanc that demanded some 23 passes through the vines, while the fifth iteration of his Dirty Little Secret, made from a solera of the same variety, is also well worth a look."</i> - NM, Vinous <i>"Just bottled, so un-labelled and not released at time of tasting, this promises to be a cracking vintage of the always lovely FMC Chenin. It is now in the UK at around £40 per bottle. The creaminess of French oak, about 50% new, is apparent in a wine aged for a year in barrel on the lees. The fruit is pristine, already hinting at honey, with ripe and juicy yellow apple and a hint of apricot. One of the world's great Chenins."</i> - TC, Wine-Pages.com
