

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 2025 (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: 6.0 g/l	pH: 3.43	Residual Sugar: 8.4 g/l
Grape Variety	100% Chenin Blanc.		
Sustainability	Sustainable farming. No herbicides or pesticides. Certified Old Vine Project (certified as a Heritage Vineyard)		
Winemaker	Shawn Mathyse, winemaker. 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	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
Vinification	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
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 and layered with dried apricot, vanilla and honey, this iconic Stellenbosch Chenin Blanc is crafted from a careful selection of up to 10 harvests through the same vineyard, picking bunches at their peak. Naturally fermented in French oak (around 50% new) and aged for a year on the lees, it is full bodied and textured with a long, bright finish. Will gain additional complexity with cellaring.
Winemaker's Notes	It's hand-selected over multiple "tries successives" passes through the vineyard during the harvest in order to maximize ripeness and richness and, when possible, take advantage of some botrytis complexity. It's then fermented with wild yeast in new French oak. The result is an intense, bold, focused wine with generous ripe apple, pineapple, oak spice, vanilla, honey, citrus, and a vibrant acidity. Viscous, tangy and balanced, this will evolve through the mid-2030s+.
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. Pikauba cheese; Trout “en papillote” with Gouda; Paprika Chicken Souvlaki with tzatziki sauce.
Video	https://www.linkedin.com/posts/ken-forrester-wines_fmc-cheninblanc-southafricanwine-activity-7441800565262647296-wj-q
Scores/Awards	Double Platinum - 2026 National Wine Challenge
