

ICON
 RANGE



THE FMC 2020 (FORRESTER MEINERT CHENIN)

TASTING NOTES

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.

ACCOLADES:

The FMC 2019

National Wine Challenge / Top 100 2020
 – Double Gold
 Tim Atkin – 93 points
 Greg Sherwood MW Wine Safari – 95 points
 Old Mutual Trophy Wine Show – Gold (96 points)
 Platter's 2021 – 4½ stars (93 points)

The FMC 2018

Tim Atkin – 93 points
 International Wine & Spirit Competition
 – Silver 2019
 Standard Bank Chenin Blanc Top 10 Challenge winner
 National Wine Challenge 2019 – Double Gold
 Platter's 2020 – 4½ stars (93 points)

The FMC 2017

IWSC 2018 – Silver Outstanding
 SA Wine Index – Platinum 95+ points

GRAPE VARIETIES

100% Chenin Blanc

VINEYARD

Region: Stellenbosch

Soil: Duplex soils, sandy material on a ferricrete bank on patches of deeper clay.

Locality: 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 7-8 selections of fruit across a 4/5-week window, we truly capture the essence of this fantastic site.

Yield: 3 tons per hectare

IN THE CELLAR

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.

ANALYSIS

Alc 13.0	TA 6.1	RS 9.4	pH 3.67
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FOOD SUGGESTIONS

Enjoy with special friends as an exciting aperitif or with lobster or langoustine. Enjoy with your best seafood/shellfish. Great with exotic Eastern spiced foods.