



## The FMC (Forrester Meinert Chenin)

Vintage	:	2016
Grape Varieties	:	100% Chenin Blanc
Region	:	Stellenbosch
Soil	:	Clovelly soil, bush vines
Yield	:	3 tons per hectare
Aspect	:	south-south-west
Analysis	:	Alc 13.5% by vol
		TA 6.0 g/l
		RS 5.8 g/l
		pH 3.50

### **The FMC 2015**

Robert Parker – 94 points  
Stephen Tanzer's Int. Wine Cellar – 92 points  
SA Wine Index – Platinum 95+ points

### **The FMC 2014**

Tim Atkin South African Report – 94 points  
Gilbert & Gaillard Int. Competition - 95 points  
Platter's 2017: 4½ stars  
Veritas 2016: Silver

### **The FMC 2013**

Platter's 2016 - 4½ stars  
IWSC 2015 – Gold Outstanding and Chenin Blanc Trophy  
Nedbank Green Wine Awards – Bloggers' Choice Winner IPW  
Wine of the Month Club Award - Best Chenin Blanc of the Year 2016

### **The FMC 2012**

Wine Cellar - Best White Wine in SA  
[Overall, Cape Town and Johannesburg]  
Platter's 2015 – 4½ stars  
IWSC 2014 - Silver Outstanding  
Tim Atkin MW – 93 points  
Winegang – 93 points & Top 10 wines over £10  
SAWi – Platinum [95+ points]  
Vivino: Best South African Chenin Blanc in Wine Style Awards

### **The FMC 2011**

Wine Enthusiast Top 100 Cellar Selection  
Wines for 2014 – 93 points  
Wine Spectator – 93 points  
Tim Atkin MW – 94 points  
Stephen Tanzer's Int. Wine Cellar – 92 points  
Int. Wine Challenge – Silver  
Platter's 2013 – 4 ½ stars

### **The FMC 2010**

Stephen Tanzer's Int. Wine Cellar – 91 points  
Top 100 SA wine status for 2012  
Decanter 2012 – Silver  
IWSC – Gold  
Platter's 2013 – 4 ½ stars  
Robert Parker – 92 points  
Wine Spectator - 92 points  
The Wine Advocate' – 92 points

### **The FMC 2009**

Wine Spectator - 92 points  
The Wine Advocate' – 93 points

Hand selected Chenin Blanc – primarily from low yielding, old bush vines (planted in 1974). Harvested at full maturity. Natural wild yeast fermentation in new French oak 400L barrels. Due to repetitive harvesting some botrytis is always present.  
Maturation on the lees – total of 12 months in the barrel.

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.

Enjoy with special friends as an exciting aperitif or with spiced dishes, even mild seafood/shellfish or curries.

Great with exotic Eastern spiced foods.

Robert Parker – 93 points  
IWSC 2011 – Silver  
Platter's 2012 – 4½ stars  
Wine Enthusiast – 92 points

### **The FMC 2008**

Decanter - 5 stars  
Wine Spectator - 92 points  
Gold – Fine Wine Awards 2010

### **The FMC 2007**

Chenin Blanc Trophy (IWSC)  
Bronze at Decanter New World Wine Awards (UK)  
Wine Spectator – 93 points  
Stephen Tanzer Int. Wine Cellar – 91 points  
The Wine Gang – 94 points (UK)  
Decanters "Ten best varietal wines from South Africa"  
Wine Innovation awards – silver medal

### **The FMC 2006**

Wine Spectator - 93 Points  
John Platter 5 stars

### **The FMC 2005**

Wine Spectator Critic's Choice, rated FMC as one of the top 250 wines in the world.  
Wine Spectator - 92 points  
John Platter 5 stars

### **The FMC 2004**

Wine Magazine - 5 Stars  
Decanter Magazine voted Best Single White Varietal in South Africa  
Janis Robinson rated FMC as "the most Exciting Chenin in South Africa"