



The FMC (Forrester Meinert Chenin)

Vintage	:	2017
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 7.4 g/l
		pH 3.59

The FMC 2016

National Wine Challenge /Top 100 2018 – Double Gold
Harpers Wine Stars 2018 – 4 stars
Gilbert & Gaillard Int. Challenge 2018 – Gold

The FMC 2015

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

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"