

ICON
 RANGE



THE FMC 2019 (FORRESTER MEINERT CHENIN)

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.

ACCOLADES:

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

The FMC 2016

National Wine Challenge /Top 100 2018 – Double Gold
 Harpers Wine Stars 2018 – 4 stars
 Gilbert & Gaillard Int. Challenge 2018 – Gold
 Tim Atkin South African Report – 95 points
 Platter's 2019: 4½ stars

GRAPE VARIETIES

100% Chenin Blanc

VINEYARD

Region: Stellenbosch

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

Locality: South-south-west

HARVEST

Hand selected – primarily from low yielding, old bush vines (planted in 1974). Harvested at full maturity.

Yield: 3 tons per hectare

IN THE CELLAR

Maturation on the lees – total of 12 months in the barrel.

ANALYSIS

Alc 13.0	TA 6.5	RS 8.9	pH 3.3
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FOOD SUGGESTIONS

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