

ICON
 RANGE



THE FMC 2025 (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!

Rich, layered with dried apricot, vanilla and honey. Will gain additional complexity with cellaring.

ACCOLADES:

The FMC 2024

Global Chenin Blanc Masters 2025 – Gold
 Decanter World Wine Awards 2025 – Gold (95 points)
 Fine Wine Awards – Gold (95 points)
 Platter's 2026 – 5 stars (95 points)

The FMC 2023

National Wine Challenge 2024 – Top 100 & Double Platinum
 Tim Atkin – 94 points
 Gilbert & Galliard – Double Gold (93 points)
 Platter's 2025 – 4½ stars (94 points)

The FMC 2022

National Wine Challenge 2023 – Top 100 & Double Platinum
 Gilbert & Galliard – Double Gold (93 points)
 Platter's 2024 – 5 stars (97 points)

The FMC 2021

Tim Atkin – 93 points
 Jamie Goode (Wineanorak) – 94 points
 Gilbert & Galliard – Double Gold (93 points)
 Platter's 2023 – 4½ stars (93 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 19 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 6.0	RS 5.2	pH 3.44
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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.