

ICON
 RANGE



THE FMC 2018 (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.

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.

ACCOLADES:

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

The FMC 2015

Robert Parker – 94 points
 SA Wine Index – Platinum 95+ points and Certificate of Excellence
 Platter's 2018: 4½ stars

GRAPE VARIETIES

100% Chenin Blanc

VINEYARD

Region: Stellenbosch

Soil: Clovelly soil, bush vines

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 6.2	RS 7.6	pH 3.34
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