



The FMC Premiere Selection Moelleux 2010

main variety	Chenin Blanc	vintage	2010
analysis	alc: 14.5 ph: 3.45 rs: 17.93 ta: 5.91		
type	White	producer	Ken Forrester Wines
		winemaker	Ken Forrester
		wine of origin	Stellenbosch
body	Full		

tasting notes
Each year Mother Nature has her very own agenda and our role in wine making is to accurately capture the complex array of patterns that go into any vintage and to reflect the myriad variables that make each year so unique.

Only Available Directly from the Farm: Limited Quantities in Stock.

ageing potential
Moelleux, a super rich style of wine that is possible only in the best and ripest of years is a wine to relish in its youth, but certainly a wine to respect in its dotage of you can keep it for the next 20 years!

blend information
100% Chenin Blanc

in the vineyard
Region : Stellenbosch
Soil : Clovelly soil, bush vines
Aspect : south-south-west

about the harvest
Yield: 3t/ha

in the cellar
Hence this Première Selection (2 barrels) of the most expressive, powerful extract of the vintage; fermented naturally on the wild yeasts and left sur lie in barrel for 14 months before being gently revived and bottled.