

## Ken Forrester The FMC & The Gypsy Twin Pack

main variety Chenin Blanc

analysis alc: 14.0 | ph: 3.28 | rs: 9.4 | ta: 6.6

type White

producer Ken Forrester Wines

winemaker Ken Forrester and

wine of origin Stellenbosch

### 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.

### ageing potential

Will gain additional complexity with cellaring.

### blend information

100% Chenin Blanc & 100% Grenache

### 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. Deliciously matched with risotto, sensuously truffled pasta. Ideal for flavoursome grills, lamb and beef.

### in the vineyard

Soil: Clovelly soil, bush vines

Aspect: south-south-west

### about the harvest

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

Yield: 3 tons/ha

### in the cellar

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.

