



Ken Forrester Petit Chenin Blanc 2017

main variety Chenin Blanc

vintage 2017

analysis alc: 13.5 | ph: 3.36 | rs: 3.7 | ta: 6.0

type White

producer Ken Forrester Wines

winemaker Ken Forrester

taste Fruity

wine of origin Western Cape

tasting notes

Perfect everyday drinking wine.

A youthful fresh wine with quince and pear drop flavours. Earlier picked freshness shows on palate with crunchy green apple and grapefruit flavours. Good mouthfeel and appetisingly tangy finish.

ageing potential

Should last half an hour with the cap off and reach for the next bottle!

blend information

100% Chenin Blanc

food suggestions

Serve with all flavoursome, light al fresco summertime meals.

in the vineyard

Soil: Duplex soils, in combination with decompose granite and fine sandy loam on a clay base.

Aspect: south-south-west

about the harvest

Hand harvested.

Yield: 6 - 8 tons per hectare

in the cellar

Fermented cool, bottled early to show the freshest fruit flavours.