

ICON
RANGE



THE FMC 2023 (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 2022

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

The FMC 2021

Tim Atkin – 93 points
Platter's 2023 – 4½ stars (93 points)
Jamie Goode (Wineanorak) – 94 points
Gilbert & Galliard – Double Gold (93 points)

The FMC 2020

Tim Atkin – 94 points
Decanter World Wine Awards – Silver (90 points)
National Wine Challenge 2022 – Double Platinum
Platter's 2022 – 4½ stars (93 points)

The FMC 2019

Tim Atkin – 93 points
National Wine Challenge 2020 – Double Gold
Greg Sherwood MW Wine Safari – 95 points
Old Mutual Trophy Wine Show – Gold (96 points)
Platter's 2021 – 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 23 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 6.3	RS 8.4	pH 3.43
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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.