

ICON  
 RANGE



# THE FMC 2024 (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 2023

National Wine Challenge 2024 – Top 100 & Double Platinum  
 Tim Atkin – 94 points  
 Gilbert & Galliard – Double Gold (93 points)  
 Platter's 2025 – 4½ stars (94 points))

### The FMC 2022

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

### The FMC 2021

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

## 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 19 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 6.1	RS 5.4	pH 3.33
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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.