

KEN
FORRESTER
VINEYARDS
GRANTED 1689

RESERVE
RANGE



OLD VINE RESERVE CHENIN BLANC 2014

TASTING NOTES

Golden hued and full bodied, with melon and spicy baked apple aromas. Layered, with mineral notes enhanced by honeycomb and caramel flavours from lees contact. This wine is a great example of the harmonious balance which can be achieved between fruit and delicate oak/vanilla flavours, as they combine to form complex, soft flavours with sufficient body to enhance even spicy and full flavoured meals.

FOOD SUGGESTIONS

Can be served with varied spicy dishes, full flavoured fish or chicken dishes. Ideal with crayfish, prawns. A true benchmark for relaxed enjoyment.

ACCOLADES:

Old Vine Reserve Chenin Blanc 2014
Platter's 2016 – 5 stars

Old Vine Reserve Chenin Blanc 2013
Tim Atkin's South Africa report – 91 points
Platter's 2015 – 4 stars

Old Vine Reserve Chenin Blanc 2012
Tim Atkin's South Africa report – 91 points
Wine Spectator – 89 points
Janice Robinson – 17 points
Platter's 2014 – 4 stars

GRAPE VARIETIES

100% Chenin Blanc

VINEYARD

Region: Stellenbosch, Helderberg. 38 years c

Soil: Clovelly - (deep yellow sand). Mature unirrigated vineyards with controlled yields.

Locality: South-south-west

HARVEST

Hand harvested, with careful selection.

Yield: Approx 4 - 6 tons, Low trellis and old bush vines.

IN THE CELLAR

Barrel and tank fermented and left on the lees (9 months French oak, 20% new) matured or secondary lees for a rounded complexity.

Style: Rich and Ripe (Oak influenced).

ANALYSIS

Alc 13.5	TA 5.9	RS 2.2	pH 3.3
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Safra 2018. Almoço em 04/10/2019. Restaurante em Durban/ZA.