



ICON  
RANGE



# THE FMC 2019 (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, a challenge to the world! Rich, layered with dried apricot, vanilla and honey.

Will gain additional complexity with cellaring.

## ACCOLADES:

### The FMC 2019

National Wine Challenge / Top 100 2020  
– Double Gold

### The FMC 2018

Tim Atkin – 93 points  
International Wine & Spirit Competition  
– Silver 2019  
Standard Bank Chenin Blanc Top 10 Challenge  
winner  
National Wine Challenge 2019 – Double Gold  
Platter's 2020: 4½ stars – 93 points

### The FMC 2017

IWSC 2018 – Silver Outstanding  
SA Wine Index – Platinum 95+ points

### The FMC 2016

National Wine Challenge / Top 100 2018 –  
Double Gold  
Harpers Wine Stars 2018 – 4 stars  
Gilbert & Gaillard Int. Challenge 2018 – Gold  
Tim Atkin South African Report – 95 points  
Platter's 2019: 4½ stars

## GRAPE VARIETIES

100% Chenin Blanc

## VINEYARD

**Region:** Stellenbosch

**Soil:** Duplex soils, sandy material on a ferricrete bank on patches of clay.

**Locality:** South-south-west

## HARVEST

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

**Yield:** 3 tons per hectare

## IN THE CELLAR

Maturation on the lees – total of 12 months in the barrel.

## ANALYSIS

Alc 13.0	TA 6.5	RS 8.9	pH 3.3
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## 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.