



## KEN FORRESTER VINEYARDS NEWS

July 2013

Winter in the Cape Winelands and full bodied red wine are synonymous. Add to that the sound of raindrops on the roof, hearty food, a crackling fire, a loved one: Pure bliss!

With the 2013 wines cheerfully in the cellar, in barrel and some in bottle already, herewith a glance at this year's harvest:

2013 was a complex and therefore difficult harvest. The winter was just perfect with plenty of cold units and lots of rain and when we came to spring all looked really wonderful, except there was no rain in this coastal part of Stellenbosch from the 18th October for more than 3 months until the end of December. To add to this weird anomaly, we had the hottest December in many years and then January started out cool, truly an entirely upside down weather pattern.

So nature did its thing it tricked us, teased us, held us to ransom and finally if you had the wherewithal to hang on and be patient there were some incredible grapes to be harvested.

The whites were a simple tale of two halves, perfect or off the scale poor, the reds were way more complex and offered some truly unique and special pickings, we predict that 2013 will be the odd vintage, seemingly unpredictable, almost the "Burgundy" of vintages where the actual grower will be the deciding factor, more so than the region and the variety, patience was the name of the game.

A complex vintage by any measure, but certainly some intense, balanced wines, some brilliant depth, focus of fruit and intensity, for the patient producers.



*Harvesting The FMC : The vineyards are organically farmed, herbicide and insecticide free, requiring more labour intensive farming practices, which has the bonus of supplying much needed employment for unskilled and semi skilled labour*

### New Releases

#### Available and astonishing

- Petit Sauvignon Blanc 2013
- Petit Semi-Sweet 2013
- Ken Forrester Old Vine Reserve Chenin Blanc 2012

#### Soon on the shelves

- Ken Forrester Renegade 2009
- The FMC 2011
- The Gypsy 2010
- Merlot 2011

#### Sparklehorse Sparkling 2011

We have a longstanding, superb reputation for Chenin Blanc, and this first sparkling wine in the classic tradition is no exception. Made by the Cap Classique or traditional method, this wine aged for 14 months on lees to develop a creaminess and delicate mousse while still maintaining bright, fresh apple, pear and quince aromas.

*Ex cellar price : R120*

#### Find our wines in France

Le Sentier des Vignobles is situated in the Western part of France near Nantes. They offer authentic, quality wines. For more information, click your way to [www.lesentierdesvignobles.fr](http://www.lesentierdesvignobles.fr).



### Two new recruits join the Pinotage Youth Development Academy



We are proud to welcome two students - recruited by the Pinotage Youth Development Academy – to join us soon for vocational training.

The Pinotage Youth Development Academy, based in the Cape Winelands, develops the capacity of young South Africans to prepare them for employment within the wine industry and related sectors, such as hospitality and tourism.

Successful students will then be work ready and able to seek permanent employment in the wine industry and related sectors. They will receive a qualification validated by Winetech, the industry body responsible for providing technical training and disseminating research data. The learning could equally act as a positive bridge into further education, an internship within the industry or the creation of a business.

### 'Like' us and win ...



We are aiming for 500 likes on **Facebook**.

Receive all the latest information and be included in the draw on Thursday, 1 August 2013.

A Ken Forrester hamper is up for grabs.

Congratulations to BERNICE ROUX - the winner of the Petit competition at Oakridge Spur, The Grove.

To you and all the other participants – we appreciate the support!

We raise our glasses to many more great Spur meals, complemented with Petit wines



### Press Reviews

We'll share this one and invite you to read more on **Facebook** - Ken Forrester Wines.

#### Wine Spectator Review

*Ken Forrester The FMC 2011 – 93 points*

A creamy style, with judicious toasted brioche and shortbread notes caressing the lemon curd, orange blossom, quince and yellow apple flavors. The long finish is lush in feel, but this stays pure and racy. Should age well. Drink now through 2016.



### 96 Winery Road

Some very good reasons why you should pay 96 Winery Road a visit this winter:

#### Every Tuesday & Thursday

- ½ price on the Signature Dishes
- Duck & Cherry Pie
- "Hollandse" Pepper Fillet

#### Lunch Monday to Saturday

- ½ price on prime beef burger

We have an outside playground and kiddies menu.

96 Winery Road Restaurant, Winery Road, Zandberg Farm  
Tel: +27 (0)21 842 2020 | Fax: +27 (0)21 842 2050  
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### The Country Guesthouse



A visit to the Cape Winelands can now be magical and affordable with winter packages by The Country Guesthouse.

Tel: +27 (0) 21 842 2945 | Fax: +27 21 842 2085  
[info@thecountryguesthouse.co.za](mailto:info@thecountryguesthouse.co.za) | [www.thecountryguesthouse.co.za](http://www.thecountryguesthouse.co.za)

Hope to see you soon amidst the warmth of our fireplace for a tasting and cheese platter.

#### Tasting room opening hours

Monday – Friday: 9:00 – 17:00  
Saturday: 9:30-13:30 (June - August)

#### GPS Coordinates

S 34° 1' 31.06"  
E 018° 49' 05.92

Cheers!

**Ken, Teresa and the Ken Forrester Wines Team**

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