

Knorhoek Reserve 2006 strikes gold at Michelangelo Awards

Knorhoek, the enduring Stellenbosch wine cellar increasingly gaining recognition as a producer of quality red wines, struck gold at the prestigious Michelangelo International Wine Awards 2011 with its Reserve 2006 – a limited release red melange expressing quality in fruit and balance.

This is not the first time that the Knorhoek Reserve basks in the glow of prize-winning attention as this full-bodied blend also holds a Top Red Wine for Simonsberg-Stellenbosch title from the SA Terroir Wine Awards.

A luscious composition of Shiraz (43%), Cabernet Franc (25%), Merlot (25%) and Viognier (7%), this wine shows an abundance of young berry and rich plum aromas, perked up with peppery notes which follow through onto a gentle palate of ample berries, soft tannins and well integrated wood spices from the two years it spent in French oak.

Only the best components from the various vineyard blocks are chosen for the Knorhoek Reserve and the wine varies from vintage to vintage according to winemaker Arno Albertyn's selection in the cellar.

The Knorhoek Reserve 2006 is a versatile food partner but tastes especially good with a variety of meats, game dishes and spicy foods.

The wine is available at R80 per bottle, directly at the cellar. For more information or wine orders contact Knorhoek Estate at Tel: 021 865 2114/5 or visit www.knorhoek.co.za.

Out of the 226 producers who entered this year's Michelangelo Awards a total of 475 wines received medals from 15 international judges. Only 30% of the entries may be awarded with medals according to the rules of the competition, which adds to the prestige of a wine bearing a Michelangelo medal.

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