

New Knorhoek Cabernet Franc vintage purrs with French finesse

Knorhoek Estate, named after the wild lions which once roamed the foot of the Simonsberg, has reason to purr with the release of the latest Cabernet Franc 2007 vintage – a classic rendition of the exceptional elegance this varietal can attain.

Prior to making this lightly textured Cabernet Franc, Knorhoek winemaker Arno Albertyn spent a harvest in France during which he gained valuable knowledge in skillful fermentation and the advantages of prolonged skin contact when it comes to crafting a Cabernet Franc with French finesse.

“Falling from favour for many years outside its heartland in France, this varietal seems to be slowly finding a place in the sun with an increasing awareness of its capacity to contribute something subtle and slightly softer than say a robust Cabernet Sauvignon,” shares Arno who is now in his sixth year as winemaker of this family-owned Stellenbosch estate.

Knorhoek’s maiden 2006 Cabernet Franc has earned them multiple accolades to date, including the title as the Best Cabernet Franc in Stellenbosch at the 2009 SA Terroir Awards as well as 4-star Platter status for the last three consecutive years.

If the success of its predecessor is anything to go by, nothing less is expected from the full-bodied Knorhoek Cabernet Franc 2007 which is blended with 15% Merlot, lending soft caressing tannins and a long supple finish.

The grapes were fermented in open tanks and the wine was left on the skins for more than 40 days before racking and gentle pressing. Arno matured his 2007 vintage in French oak for 22 months although only 30% spent time in first-fill barrels since he prefers the natural fruit to prevail rather than an overly pronounced wood character.

Well-balanced and smooth with good complexity, the Knorhoek Cabernet Franc 2007 has a dark, royal red colour and opens on the nose with black fruit, flora, herbs and a hint of bell pepper aromas. Luscious blackberries and ripe plums against a backdrop of earthy, tea bush flavours come through on the palate.

The Knorhoek Cabernet Franc 2007 has the potential to develop further in the bottle for another five years.

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Try the Knorhoek Cabernet Franc 2007 with any springbok, ostrich or kudu dishes; your favourite pork loin with plum sauce, or a beef fillet with truffle sauce. Vegetarians can enjoy this wine with tomato-based pastas. Serve slightly chilled to winter room temperature.

The Knorhoek Cabernet Franc 2007 is available from R80 per bottle directly at the cellar door or at leading wine outlets nationwide.

For more information or wine orders contact Knorhoek Estate at Tel: 021 865 2114/5 or visit www.knorhoek.co.za.

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