



KNORHOEK  
STELLENBOSCH

## VINE TALKER

### ESTATE AND TERROIR



Simonsberg, Stellenbosch Appellation



500 Ha (90 Ha under vine), Established 1694



Mediterranean climate with Cooler valley influence



Dryland (bush vines) and drip irrigation from Reservoir.



### SOILS

Iron-rich Clay  
Decomposed Granite  
Decomposed Shale  
Sandstone



300m above sea level  
Unique positioning in the Simonsberg with wind and maritime influence



Slope

North-West facing



**Star Varieties:** Cabernet Sauvignon, Chenin Blanc (largest OV Chenin block)

**Age of Vines:** Oldest 1980 (dryland)

**Rootstock:** Richter 99, Richter 110

**Clone:** Cabernet 46

**Trellis:** VSP, Raised Bush Vine



**Farming:** Regenerative with spot-spraying when needed. Annual cover crops of oats and legumes. Wagyu cattle on the farm for organic compost. Removal of alien vegetation. Nature conservation initiatives.



CERTIFIED  
HERITAGE  
VINEYARDS





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### CELLAR APPROACH

Winemaker Schalk Opperman works closely with estate Viticulturist Nico Walters to enhance the quality of nature through innovative winemaking practices of the utmost standard. Each vine on the estate is meticulously cared for to its specific needs, resulting in up to 14 different harvests per vineyard for the finest quality fruit. The vinification adopts a similar philosophy of slight variations with distinct techniques such as cold soak, gentle punch downs, mild bâtonnage, expert blending, and extended lees contact.



Hand pruned, hand harvested. Precision viticulture. Each vine parcel is nurtured with varying specifics. Proud Old Vine member with a passion for preservation and heritage.



Yeasts

Indigenous and Wild Yeast used



**Filtering:** Yes, gently  
**Fining:** Yes, as needed  
**Vegan Friendly:** Yes  
**Closure:** Natural Cork  
**Bottles:** Imported glass

### VESSELS

French Oak (New Oak)  
Concrete Egg  
Stainless Steel Tanks  
Clay Amphorae  
Foudres

