

Singular food and wine experience at Holden Manz in Franschoek

Taste the wide range of Holden Manz wines and experience the magic of food and wine pairing at this magnificent boutique wine estate nestled between two rivers with majestic views of the Franschoek mountains. With Karl Lambour and Schalk Opperman heading the winemaking team, there are great things happening on the Holden Manz wine front this year.

Visitors to the cellar looking for a more elaborate tasting experience can now indulge in a singular food and wine pairing of five Holden Manz wines with an array of tasty morsels carefully selected to bring out the subtle nuances of each wine.

The spicy and creamy elements of mozzarella and red pepper meld beautifully with the delicate floral tones and hints of cherry in the delightfully fleshy yet dry Rosé crafted of 100% Cabernet Sauvignon in the French Anjou-style.

The 2010 Holden Manz Merlot has been partnered with rich orange and honey duck, a luxurious match for the sweet fruit character of this ultra-smooth, sensual wine.

Beetroot risotto and duck prosciutto are the perfect foil for the 2008 Holden Manz Shiraz.

The quietly sweet and savoury tones supported by the subtle saltiness of the cured duck work wonders with this hearty Shiraz.

For the Holden Manz award winning flagship, the 2009 Big G, a gold medal winner at the 2011 Decanter World Wine Awards, nothing but the finest sirloin will do. Served on a crouton with roasted tomatoes, this combination complements this rich Bordeaux-style blend perfectly.

The tasting culminates with the estate's full-bodied Port-style wine, the 2009 Holden Manz Good Sport Cape Vintage crafted solely from Shiraz grapes. Paired with Chef Bjorn Dingemans' decadent chocolate tart, this is a glorious end to a singular tasting experience.

These pairings are also offered as a five course meal with full portion sizes at the Franschoek Kitchen situated above the cellar, where Chef Bjorn, who has cooked alongside some of the finest chefs in London before joining Holden Manz, plies his culinary craft.

The food and wine pairing experience in the tasting room for a flight of five Holden Manz wines costs R95 per head. Visitors with a larger appetite may prefer the full tasting menu on offer in the restaurant at R395 per person including a glass of wine per course.

The Holden Manz tasting room is open daily from 10h00 to 17h00. Booking is advised for the special food and wine pairings. Call 021-8762729, email wayne@holdenmanz.com or visit www.holdenmanz.com. To reach Holden Manz, turn right at the Huguenot Monument in Franschhoek and follow the signs for two kilometres.



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