

## **KLEINE ZALZE'S TERROIR RESTAURANT IN STELLENBOSCH WINS ITS SIXTH TOP 10 IN THE ANNUAL EAT OUT AWARDS**

*South Africa, Stellenbosch, 21 November 2011;*

**LAST** night at the 2011 Eat Out DStv Food Network Restaurant Awards, Stellenbosch restaurant Terroir proudly received its sixth Top 10 award, winning sixth place in what has become an increasingly competitive line-up of South Africa's best restaurants. Known in gourmet circles as the foodie Oscars, this year's awards were presented at a stunning ceremony held last night at The Rotunda at The Bay Hotel in Camps Bay. For Terroir's chef, Michael Broughton, who opened his first restaurant in Johannesburg in 1997, last night's award brings to eight the number of times he has featured in the annual Top 10. This is indicative of his enduring talent, leadership and teaching skill in the kitchen.

Since opening in 2004 at Kleine Zalze, Terroir has maintained a steady following of guests who appreciate the classic food and wine pairings, warm hospitality and picturesque surroundings of the farm.

The combination of food and wine is an important aspect of Kleine Zalze. Celebrating the farm's 15-year anniversary earlier this year, managing director and co-owner Kobus Basson mentioned that one of his proudest moments over the last few years was when Terroir became the first Stellenbosch restaurant to make the Eat Out Top 10. 'Since then, many other fantastic restaurants have opened up and now Stellenbosch has become a real food lover's destination, rivalling Cape Town and Franschhoek. I am very proud of my team, and for us all, to be able to say that we've been a part of that,' said Kobus.

The name, Terroir, reflects Michael Broughton's philosophy of keeping things down-to-earth while extracting as much flavour as possible out of every ingredient that ends up on the plate. This equates to cooking seasonally and sourcing locally to produce boldly flavoured, well balanced dishes that stand up to the growing collection of award-winning wines from Kleine Zalze. Broughton and his staff have just wrapped up a six-part TV series produced by Cooked in Africa Productions, depicting a year in the life of Terroir and the Kleine Zalze estate. With a working title, *Seasons*, it is due to be aired on local screens in 2012.

'I love the fact that we were instrumental in kick-starting the food revolution in Stellenbosch,' said Michael Broughton in the kitchen of the Rotunda last night, where he and his team were putting the finishing touches to over 350 main course plates, part of a four-course dinner prepared by a handful of the country's most talented chefs for the awards ceremony.