

Flat Roof Manor Pinot Grigio 2004

Fairbairn Capital Trophy Wine Show 2005 - Bronze

Bronze - International Wine and Spirit Competition (IWSC) 2005

Colour: Pale yellow with a hint of green.

Bouquet: Aromas of dried peach and apricot with hints of litchi.

Taste: The emphasis is on the fruit and the prominent flavours are peaches, apricots and litchi.

Ready to drink now, this wine can be enjoyed on its own or served with light salads and cold meats.

variety : Pinot Gris | 100% Pinot Grigio

winery : Flat Roof Manor

winemaker : Estelle Swart

wine of origin : Coastal

analysis : alc : 12.07 % vol rs : 5.70 g/l pH : 3.38 ta : 5.60 g/l

type : White

pack : Bottle **closure :** Cork

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in the vineyard : Viticulturist: Eben Archer

The grapes sourced from a single vineyard in the Stellenbosch region. The north-facing vineyard grows at an altitude of 260 m. The vines, now 22 years old, are grafted onto nematode-resistant Richter 99 rootstock and grow in soils of decomposed granite. Trellised on a four-wire system, the vines did not receive supplementary irrigation, and yielded 7 tons per hectare.

about the harvest: The grapes were harvested by hand at between 20,5Â° and 22Â° Balling during mid-February.

in the cellar : No skin contact was allowed and only the free-run juice was used. Fermentation, for which the pure yeast culture NT116 was, was completed in 18 days. Thereafter the wine was left on the lees for six months before bottling.

