

## Flat Roof Manor Merlot 2004

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**Winemakers' Choice Awards 2005 - Highly Regarded**

Colour: Dark ruby

Bouquet: A combination of raspberry prunes, and spices with delicate undertones of a vanilla oak finish.

Taste: Berries, dried fruit and spices with slight tannins and a lingering aftertaste.

Savour on its own or with red meat, pasta or pizza.

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variety : Merlot | 100% Merlot

winery : Flat Roof Manor

winemaker : Estelle Swart

wine of origin : Coastal

analysis : alc : 13.9 % vol rs : 2.7 g/l pH : 3.72 ta : 5.12 g/l

type : White

pack : Bottle closure : Screwcap

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ageing : Ready to drink now, but with further cellaring the wine will gain in complexity and character.

**in the vineyard : Viticulturist: Eben Archer**

The grapes were sourced from a single vineyard in the Stellenbosch region. The north-facing vineyard grows at an altitude of 330 m. The vines, now 17 years old, are grafted onto Phyloxera and nematode-resistant Richter 110 rootstock and grow in soils of decomposed granite. Trellised on a four-wire system, the vines did receive supplementary irrigation, and yielded 5 tons per hectare.

about the harvest: The grapes were harvested by hand at 25° Balling during early - March.

in the cellar : Fermentation took place in a combination of rotation tanks and open fermenters at 26° to 28° C until dry, using pure yeast cultures and was completed in 5 to 8 days. After a 2 week period of maceration on the skins the wine was transferred to stainless steel tanks to complete the malolactic fermentation. Thereafter the wine was racked before being transferred to 300 litre barrels where it was left to mature for 12 months.

