

Flat Roof Manor Cabernet Sauvignon/Sangiovese 2004

Swiss International Air Lines Wine Awards 2006 - Silver

Colour: Dark ruby red with purple hues and a bright rim.

Bouquet: A combination of dried fruit and spices backed by lively vanilla and oak aromas.

Taste: The nose follows through on the palate with fruit and oak Contributing to a well-rounded feel with a backbone of ripe tannins.

The winemaker recommends serving it with red meats and cheeses.

variety : Cabernet Sauvignon | 70% Cabernet Sauvignon, 30% Sangiovese

winery : Flat Roof Manor

winemaker : Estelle Swart

wine of origin : Coastal

analysis : alc : 12.8 % vol rs : 2.4 g/l pH : 3.5 ta : 5.8 g/l

type : Red wooded

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 over the next year or two.

in the vineyard : The Sangiovese grapes were sourced from a single vineyard in the Stellenbosch region. The north to northwest-facing vineyard grows at an altitude of 300 m, was planted in 1998 and is 0.91 ha in size. The vines, now 7 years old, are grafted onto nematode-resistant Richter 99 rootstock and grow in soils of decomposed granite. Trellised on a seven-wire system, the vines received no irrigation, and yielded 6 tons per hectare.

The Cabernet Sauvignon grapes were sourced from a vineyard block of 4ha, facing north west at an altitude of 280m. The vines now 13 years old are grafted on nematode resistant Richter 99 rootstock, planted in decomposed granite and trellised on a 5 wire hedge system.

about the harvest: Both the Cabernet Sauvignon and Sangiovese grapes were harvested by hand at between 25° and 26° Balling in late February.

in the cellar : The two varieties were fermented separately in a combination of rotation tanks and open fermenters at 26° to 28° C until dry. Pure yeast cultures were used and fermentation took 8 days to complete.

After pressing, the wine was transferred to stainless steel tanks for malolactic fermentation, whereafter it was racked twice before being transferred to 300 litre barrels for a 14 month maturation period. A combination of French (90%) and American wood (10%) was used in the maturation process as well as a combination of new barrels (20%), second (50%) and third (30%) fill barrels were used.

