

Flat Roof Manor Cabernet Sauvignon/Sangiovese 2005

Colour: Bright ruby.

Bouquet: Fruity with spices backed by lively vanilla and oak aromas.

Taste: The nose follows through on the palate with fruit and oak, contributing to a fresh fruity wine with a well-rounded feel.

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 : 13.32 % vol rs : 2.40 g/l pH : 3.60 ta : 5.66 g/l

type : Red **wooded**

pack : Bottle **closure :** Screwcap

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

in the vineyard : Viticulturist: Eben Archer

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, planted in 1998. The vines 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 northwest at an altitude of 280 m .The vines 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 between 25° and 26° Balling in late February.

in the cellar : Winemaker: Estelle Swart

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 eight 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.

