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Flat Roof Manor Shiraz/Mourvèdre 2005

Colour: Light red with a bright rim.
Bouquet: Fresh fruit with nuances of dried fruit and spices.
Taste: Medium bodied, fresh and fruity with a spicy background.

The winemaker recommends serving it with red meats and cheeses.



variety : Shiraz | 60% Shiraz, 40% Mourvèdre
winery : Flat Roof Manor
winemaker : Estelle Lourens
wine of origin : Coastal
analysis : **alc :** 13.25 % vol **rs :** 2.3 g/l **pH :** 3.47 **ta :** 5.37 g/l
type : Red **wooded**
pack : Bottle **closure :** Screwcap

ageing : Ready to drink now.

in the vineyard : **Viticulturist: Eben Archer**
The Mourvedre grapes were sourced from a single vineyard that is north-facing at an altitude of 310m. The vines are grafted onto Phylloxera and nematode-resistant SO4 rootstock and grow in soils of decomposed granite. The bush vines received no irrigation, and yielded 1.5 tons/ha.

The Shiraz grapes came from a northwest-facing 11 year-old block planted in decomposed granite soil. The vines are grafted on Phylloxera and nematode resistant rootstock Richter 110 receiving no irrigation and trellised on a 5-wire hedge system.

about the harvest: The Shiraz grapes were harvested by hand at 26° Balling and the Mourvedre at 24° Balling. The average yield was 7.5 tons/ha.

in the cellar : The two varieties were fermented separately in a combination of rotation tanks and open fermentors 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, after which it was racked twice before being transferred to 300 litre barrels for a 12 month maturation period. A combination of French (82%) and American wood (18%) was used in the maturation process as well as a combination of new barrels 20%), second (45%) and third (25%) fill barrels were used.