

## Flat Roof Manor Merlot 2005

Colour: Dark ruby.

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

Taste: Red and darker berries, dried fruit and spiciness with riper tannins and oak seamlessly integrated. Lingering aftertaste.

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

**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 :** Cork

**ageing :** Ready to drink now, this wine will only improve as its complexity softens and character shows the subtle fruit making it a great food companion.

**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 : Winemaker: Estelle Swart**

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.

