

Flat Roof Manor Semillon 2005

Colour: Green with a hint of yellow.

Bouquet: Aromas of fruit such as pear and green apples as well as freshly cut grass and a hint of oak.

Taste: An abundance of flavours follow through on the palate, creating a perfect balance between fruit and oak and resulting in a well-rounded wine.

Enjoy on its own or served with chicken salads, cold meats, light seafood dishes and pasta.

variety : Semillon | 100% Semillon

winery : Flat Roof Manor

winemaker : Estelle Swart

wine of origin : Coastal

analysis : alc : 12,45 % vol rs : 1,70 g/l pH : 3,42 ta : 5,50 g/l

type : White **wooded**

pack : Bottle **closure** : Screwcap

ageing : Although this is a fresh, youthful wine, it will gain in complexity over the next 12 to 18 months.

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

The grapes sourced from a single vineyard in the Stellenbosch region. The north-facing vineyard grows at an altitude of 280 m. The vines, now 9 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 supplementary irrigation, and yielded 7.5 tons per hectare.

about the harvest: The grapes were harvested by hand at between 21° and 22° Balling at the beginning of March.

in the cellar : Skin contact was allowed and only the free-run juice was used.

Fermentation, for which the pure yeast culture Vin 7 was used, was completed in 11 days. To retain as much fruit as possible malolactic fermentation was not allowed and the wine was left on the lees for five months before bottling.

