

## Flat Roof Manor Pinot Grigio 2006

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Colour: Pale yellow with a hint of green.

Bouquet: Aromas of dried peach and apricot with hints of litchi.

Taste: The emphasis is on the fruit and the prominent flavours are peaches, apricots and litchi.

Ready to drink now, this wine can be enjoyed on its own or served with light salads and cold meats.

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**variety** : Pinot Gris | 100% Pinot Grigio

**winery** : Flat Roof Manor

**winemaker** : Estelle Lourens

**wine of origin** : Coastal

**analysis** : alc : 11.94 % vol   rs : 5.1 g/l   pH : 3.55   ta : 5.98 g/l

**type** : White   **taste** : Fruity

**pack** : Bottle   **closure** : Screwcap

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### **in the vineyard** : Background

Flat Roof Manor is an exciting new label to emerge from the premier wine-growing region of Stellenbosch, featuring two debut 2004 easy-drinking but sophisticated whites made by Estelle Lourens.

The screwcap range is named for the 18th century townhouse at the winery, where Lourens is based. One of just three two-storied neo-classical houses in this style at the Cape, it is thought to have been designed by the eminent architect Michel Thibault. It was completed in 1788.

The label that depicts the detailing of the flat topped roof also shows a cat that according to popular local legend, stayed long after the original owners had moved on, to lap up the sun year after year.

### **The vineyards (viticulturist: Eben Archer)**

The grapes sourced from a single vineyard in the Stellenbosch region. The north-facing vineyard grows at an altitude of 260 m. The vines, now 24 years old, are grafted onto nematode-resistant Richter 99 rootstock and grow in soils of decomposed granite. Trellised on a four-wire system, the vines did not receive supplementary irrigation, and yielded 7 tons per hectare.

**about the harvest**: The grapes were harvested by hand at between 20.5° and 21.5° Balling during mid-February.

**in the cellar** : No skin contact was allowed and only the free-run juice was used. Fermentation, for which the pure yeast culture NT116 was, was completed in 18 days. Thereafter the wine was left on the lees for six months before bottling.

