

Flat Roof Manor Cabernet Sauvignon/Sangiovese 2006

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 Lourens

wine of origin : Coastal

analysis : alc : 13.56 % vol rs : 1.9 g/l pH : 3.53 ta : 5.5 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 300m, was planted in 1998 and is 1ha in size. 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 planted in 1994, facing north west at an altitude of 280m. 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.

