

Flat Roof Manor Semillon 2006

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 Lourens

wine of origin : Coastal

analysis : alc : 14.26 % vol rs : 2.1 g/l pH : 3.54 ta : 5.24 g/l

type : White **style :** Dry **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.

