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Flat Roof Manor Shiraz/Mourvèdre 2006

Colour: Light red with a bright rim.
Bouquet: Fresh fruit with nuances of dried fruit and spices.
Taste: Medium bodied, fresh and fruity with a spicy background.

The winemaker recommends serving it with red meats and cheeses.



variety : Shiraz | 60% Shiraz, 40% Mourvèdre
winery : Flat Roof Manor
winemaker : Estelle Lourens
wine of origin : Coastal
analysis : **alc :** 13 % vol **rs :** 2.3 g/l **pH :** 3.47 **ta :** 5.37 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Screwcap

in the vineyard : **Viticulturist: Dr Eben Archer**
The Mourvedre grapes were sourced from a single vineyard that is north-facing at an altitude of 310m. The vines are grafted onto Phylloxera and nematode-resistant SO4 rootstock and grow in soils of decomposed granite. The bush vines received no irrigation, and yielded 1.5 tons/ha.

The Shiraz grapes came from a northwest-facing 11 year-old block planted in decomposed granite soil. The vines are grafted on Phylloxera and nematode resistant rootstock Richter 110 receiving no irrigation and trellised on a 5-wire hedge system. The yield was 7.5 tons/ha.

about the harvest: The Shiraz grapes were harvested by hand at 26° Balling and the Mourvedre at 24° Balling.

in the cellar : The two varieties were fermented separately in a combination of rotation tanks and open fermentors at 26° to 28° C until dry. Pure yeast cultures were used and fermentation took 8 days to complete.

After pressing, the wine was transferred to stainless steel tanks for malolactic fermentation, after which it was racked twice before being transferred to 300 litre barrels for a 12 month maturation period. A combination of French (82%) and American wood (18%) was used in the maturation process as well as a combination of new barrels 20%), second (45%) and third (25%) fill barrels were used.