

Flat Roof Manor Sauvignon Blanc/Semillon 2008

Colour: Green with a hint of yellow.

Bouquet: An abundance of fruit including pear and green apples with whiffs of freshly cut grass and asparagus.

Taste: The basketful of flavours come together sublimely in the mouth. The fine balance between the fruit and yeast aromas give the wine a well rounded feel.

Enjoy on its own on a warm summers day or serve with chicken salad, cold meats, light fish and pasta dishes.

variety : Sauvignon Blanc | 50% Sauvignon Blanc, 50% Semillon

winery : Flat Roof Manor

winemaker : Estelle Lourens

wine of origin : Stellenbosch

analysis : alc : 13.12 % vol rs : 2.4 g/l pH : 3.44 ta : 6.04 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Screwcap

ageing : This wine is made in such a way as to preserve as much as possible of the fruit and freshness, thus it should be enjoyed young.

in the vineyard : Background

The Flat Roof Manor screwcap range derives its name from the 18th century townhouse at the winery, where winemaker Estelle Lourens is based. One of just three two-storied neoclassical 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 depicts the detailing of the flat-topped roof and features a cat that, according to local legend, stayed long after the original owners had moved on, to lap up the sun on the parapet.

Vineyard Location

The grapes used to craft this wine came from 2 vineyards in the highly acclaimed Stellenbosch region. The Sémillon vineyard is north facing and situated at 280m above sea level. The 10-year old vines are grafted onto nematode-resistant Richter 99 rootstock and grow in soils of decomposed granite. Trellised on a 7-wire system, the vines received supplementary irrigation during the growing season and yielded 7.5 tons per hectare.

The Sauvignon blanc grapes came from a first crop vineyard, planted on a south-facing slope with an elevation of 250- 270m above sea level. The vines are also trellised and received supplementary irrigation. Being the first crop, the yield was low at 2 tons per hectare.

Viticulturist: Eben Archer

about the harvest: The Sauvignon blanc grapes were harvested early in February and the Sémillon in mid March at between 22° and 24° Balling.

in the cellar : Skin contact of 3-hours was allowed and only the free-run juice was used. Fermentation in stainless steel tanks was started with pure yeast culture (Alchemy II and Oenofern Freddo) and completed in 3-weeks. The wine was left on the lees for 2-months to gain in complexity before bottling took place in June 2008.

