

Flat Roof Manor Cabernet Sauvignon/Sangiovese 2007

Colour: Dark ruby red with purple hues and a bright rim.

Bouquet: A combination of dried fruit and spices backed by lively vanilla and oak aromas.

Taste: The nose follows through on the palate with fruit and oak contributing to a wellrounded feel with a backbone of ripe tannins.

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 : Stellenbosch

analysis : alc : 14.44 % vol rs : 2.2 g/l pH : 3.56 ta : 5.91 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Screwcap

ageing : Ready to drink now, but with further cellaring the wine will gain in complexity and character over the next year or 2.

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 Sangiovese grapes were sourced from two 8 and 9 year old vineyards in the Stellenbosch region. The north to northwest facing vineyards grow at an altitude of 250 - 300m above sea level. The vines are grafted onto nematoderesistant Richter 99 rootstock and grow in soils of decomposed granite. Trellised on a seven-wire system, the vines received no irrigation, and yielded 8 tons per hectare.

The Cabernet Sauvignon grapes were sourced from two north-west facing vineyards growing at an altitude of 250 - 280m above sea level. The vines are grafted on nematode resistant Richter 99 rootstock, planted in decomposed granite and trellised on a 5 wire hedge system.

Viticulturist: Eben Archer

about the harvest: Both the Cabernet Sauvignon and Sangiovese grapes were harvested by hand at between 24° and 26° Balling in early March.

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

After pressing, the wine was transferred to stainless steel tanks for malolactic fermentation, after which it was racked before being transferred to 300 litre barrels for a 9 month maturation period. A combination of French (81%), American (11%) and Hungarian (8%) wood was used in the maturation process in (20%) new, (50%) second and (30%) third-fill barrels.

