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Flat Roof Manor Shiraz/Mourvèdre 2007

Colour: Light red with ruby hues and a bright rim.
Bouquet: A combination 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 | 70% Shiraz, 30% Mourvèdre
winery : Flat Roof Manor
winemaker : Estelle Lourens
wine of origin : Stellenbosch
analysis : **alc :** 14.27 % vol **rs :** 4.7 g/l **pH :** 3.47 **ta :** 5.91 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Screwcap

ageing : The wine is ready to drink now but with further cellaring, it 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 Mourvèdre grapes were sourced from two north-facing vineyards that grow at an altitude of approximately 300m above sea level. The vines are grafted onto Phylloxera and nematode-resistant rootstock and grow in soils of decomposed granite. The 11 year old bush vines received no irrigation, and yielded 1.5 tons/ha. The younger vineyard is trellised and yielded 6 tons per hectare.

The Shiraz grapes came from two young blocks planted four years ago in decomposed granite soil. The vines are grafted on Phylloxera and nematode resistant rootstock Richter 110 and receive supplementary irrigation. They are trellised on a 5-wire hedge system and yield 7.5 tons/ha.
Viticulturist: Eben Archer

about the harvest: The Shiraz grapes were harvested by hand at 26° Balling and the Mourvèdre at 25° Balling in March and early April.

in the cellar : The 2 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 12 month maturation period. A combination of French (67%), American (30%) and Hungarian (3%) wood was used in the maturation process in new (3%), second (6%) and third-fill (91%) barrels.

The wine was blended and bottled in April 2008.