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Flat Roof Manor Pinot Rosé 2010

Colour: Lively pink-reddish.
Bouquet: Strawberries and candy floss.
Taste: The candy floss and strawberry flavours follow through on the palate. A lively zesty wine fit for any joyous occasion.

Savour on its own on a warm summer day or with light salads and cold meats.

variety : Pinotage | Pinotage, Pinot Grigio
winery : Flat Roof Manor
winemaker : Estelle Lourens
wine of origin : Coastal
analysis : **alc :** . % vol
type : White **style :** Dry **taste :** Fruity
pack : Bottle **closure :** Screwcap

ageing : This wine was created with fruitfulness in mind, so enjoy it now and don't let it waste away in the cellar.

in the vineyard : **Background**
The Flat Roof Manor screw cap 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 Pinot Rosé is the newest exciting addition to the Flat Roof Manor range. The label depicts 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 two vineyards in the highly acclaimed Stellenbosch region.

The Pinot Grigio vineyard is situated at 200 - 260 meters above sea level and faces north west. The vines, which are between 20 - 25 years old, are grafted onto nematode-resistant Richter 99 rootstocks and are grown in soils originating from decomposed granite. They are trellised on a 4 wire system and received supplementary irrigation during the growing season. The crop was limited to 7 tons per hectare.

The Pinotage vines are 10 years old and are grown 210 metres above sea level facing north east. They are also grafted onto nematode-resistant Richter 99 rootstocks and are grown in soils originating from decomposed granite. It is trellised on a 5 wire system and the crop yielded 9 tons per hectare.
Viticulturist: Eben Archer

about the harvest: The Pinot Grigio grapes were harvested between 12 and 23 February 2009 at 20.5° - 23.4° B.

The Pinotage grapes were harvested on 27 February 2009 at 24.5° B.

in the cellar : No skin contact has been allowed for the Pinot Grigio grapes and only the free-run juice was used. The fermentation was started with a pure yeast culture (NT116, Oenoferm Freddo and Oenoferm Boutique) and finished after 20 days. Thereafter the wine was left on the lees for a period of 2 months to gain in

complexity.

The Pinotage grapes started fermenting and after one day the free run juice was removed and finished fermenting in a stainless steel tank. After 2 months on the lees the Pinotage Rosé was blended with the Pinot Grigio and bottled in June 2009.