

## Flat Roof Manor Merlot 2009

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Colour: Brick red.

Bouquet: Fresh berries dominated by raspberry and mulberry.

Taste: Fresh and fruity with spices and slight tannins and a lingering aftertaste.

Savour on its own or with red meat, pasta or pizza.

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variety : Merlot | 100% Merlot

winery : Flat Roof Manor

winemaker : Estelle Lourens

wine of origin : Stellenbosch

analysis : alc : 14.02 % vol rs : 3.1 g/l pH : 3.42 ta : 5.6 g/l

type : Red style : Dry wooded

pack : Bottle closure : Screwcap

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

### 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 were sourced from a single vineyard in the Stellenbosch region. The north-facing vineyard grows at an altitude of 330 m. The vines, now 17 years old, are grafted onto Phyloxera and nematode-resistant Richter 110 rootstock and grow in soils of decomposed granite. Trellised on a four-wire system, the vines did receive supplementary irrigation, and yielded 5 tons per hectare.

*Viticulturist: Eben Archer*

about the harvest: The grapes were harvested by hand at 25° Balling during early March.

in the cellar : Fermentation took place in a combination of rotation tanks and open fermenters at 26° to 28° C using pure yeast cultures, and was completed in 5 to 8 days. After a two week period of maceration on the skins the wine was transferred to stainless steel tanks to complete malolactic fermentation. Thereafter the wine was racked before being transferred to 300 litre barrels where it was left to mature for 12 months.