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Flat Roof Manor Pinot Rosé 2010



Colour: Lively pink-reddish
Bouquet: Sweet nose of berries
Taste: The sweet berry flavours follows through on the palate. A lively zesty wine fit for any joyous occasion.

Drink on its own on a warm summer's day or with light salads and cold meats.

variety : Pinotage | 70% Pinotage, 30% Pinot Grigio
winery : Flat Roof Manor
winemaker : Estelle Lourens
wine of origin : Stellenbosch
analysis : **alc :** 12.65 % vol **rs :** 3.7 g/l **pH :** 3.34 **ta :** 6.4 g/l
type : Rose **style :** Dry **taste :** Fruity
pack : Bottle **closure :** Screwcap

ageing : This wine was created with fruitiness 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.

Uitkyk Estate is 600 ha big with 140 ha under vines. Other cultivars planted on the estate are: Chardonnay, Sémillon, Chenin blanc, Viognier, Pinot Grigio, Cabernet Sauvignon, Merlot, Shiraz, Pinotage, Sangiovese, Mourvédre, Petit Verdot and Pinot noir.

The Vineyards
The wine is a blend of 30% Pinot Grigio and 70% Pinotage Rosé. 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 northwest. The vines, which are between 27 - 28 years old, are grafted onto nematode-resistant Richter 99 rootstocks and are grown in soils originating from decomposed granite. They are trellised on a four-wire system and received supplementary irrigation during the growing season. The crop was limited to six tons per hectare.

The Pinotage vines are 11 years old and are grown 210 metres above sea level facing north east. It is also grafted onto nematode-resistant Richter 99 rootstocks and is grown in soils originating from decomposed granite. It is trellised on a 5 wire system.

about the harvest: The Pinot Grigio grapes were harvested the first part of February 2010 at 20.5° - 22.5° Balling

The Pinotage grapes were harvested on 17 February 2010 at 24.5° Balling.

in the cellar : No skin contact has been allowed and only the free-run juice was used.

The fermentation was started with a pure yeast culture (Oenoferm Freddo and Oenoferm Boutique) and finished after 20 days. Thereafter the wine was left on the lees for a period of two month to gain in complexity.

Fermentation was started and after one day the free run juice was removed and finished fermenting in a stainless steel tank. After two months on the lees the Pinotage rosé (70%) was blended with Pinot Grigio (30%) and bottled in May 2010.