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Flat Roof Manor Shiraz / Mourvèdre / Viognier 2010

Colour: Dark red with ruby hues and a bright rim.
Bouquet: A combination of dried fruit, berries and spices.
Taste: A medium-bodied, fresh and fruity wine with a smoky aftertaste.

Excellent on its own or served with red meat Carpaccio, barbecued steak and chicken, duck, game and venison, slowly-roasted lamb, oxtail and mature cheeses.



variety : Shiraz | 80% Shiraz, 15% Mourvèdre, 5% Viognier
winery : Flat Roof Manor
winemaker : Estelle Lourens
wine of origin : Simonsberg Ward, SBosch
analysis : **alc :** 14.38 % vol **rs :** 1.8 g/l **pH :** 3.65 **ta :** 6.1 g/l
type : Red **style :** Off Dry **body :** Medium **wooded**
pack : Bottle **closure :** Screwcap

ageing : This wine is ready to drink now, but will gain in complexity and character with further cellaring over the next two to five years

in the vineyard : The Shiraz grapes came from several vineyard blocks in the Stellenbosch region, between 6 and 20 years old and planted in decomposed granite soil.

The vines are grafted on phylloxera- and nematode-resistant rootstocks Richter 110 and Richter 99, receive supplementary irrigation and are trellised on a five-wire hedge system. On average the yield was 7.5 tons per hectare.

The Mourvèdre grapes were sourced from three vineyards in the Western Cape region. The north-facing vineyards grow at an altitude of approximately 300 m. The vines, 4, 9 and 16 years old respectively, are grafted onto phylloxera- and nematode-resistant rootstocks and grow in soils of decomposed granite. The 16-year-old bush vines yielded 13 tons per hectare while the youngest vineyard is trellised and yielded 8 tons per hectare for its first crop.

The Viognier grapes were sourced from a vineyard in the Stellenbosch region, trellised on a seven-wire hedge system. The vines grow in deep red soil and received supplementary irrigation in January 2010. The yield was 6 tons per hectare

about the harvest: The Shiraz grapes were harvested by hand at 25° to 26° Balling and the Mourvèdre and Viognier at 25° Balling, from the end of February to mid-March. The two red varieties were fermented separately in a combination of rotation tanks and open fermenters at 26° to 28°C until dry, while the freerun juice from the Viognier was fermented in third-fill barrels. Pure yeast cultures were used and fermentation took eight days to complete.

in the cellar : After pressing, the red wine was transferred to stainless steel tanks for malolactic fermentation, after which it was racked before being transferred to 300-litre barrels for a maturation period of 14 to 16 months. The Viognier also spent 16 months in old barrels. A combination of French (60%), American (26%) and Hungarian (14%) wood was used in the maturation process as well as a combination of new (1%), second- (3%) and third-fill (96%) barrels.