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Flat Roof Manor Pinot Gris 2013

Colour: Pale yellow with a hint of green.
Bouquet: Dried peach and apricot with a hint of litchi.
Taste: Intense fruit flavours carry through on the palate with the emphasis on peach, apricot and some litchi.

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



variety : Pinot Gris | 90% Pinot Grigio, 10% Sauvignon Blanc
winery : Flat Roof Manor
winemaker : Estelle Lourens
wine of origin : Stellenbosch
analysis : **alc :** 12.55 % vol **rs :** 6.09 g/l **pH :** 3.21 **ta :** 6.90 g/l
type : White **style :** Off Dry **taste :** Fruity
pack : Bottle **size :** 0 **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 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.

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 grapes were sourced from three vineyards in the Western Cape, situated some 200m to 260m above sea level and facing in a north-westerly direction. The vines, between 24 and 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 fence system and received supplementary irrigation during the growing season.

about the harvest: The grapes were harvested from February 3rd to 16th, 2011, at 20.7° - 22.5° Balling.

in the cellar : No skin contact was allowed and only the free-run juice was used. The fermentation was started with a pure yeast culture and concluded after 20 days. Thereafter the wine was left on the lees for a short period. The wine was filtered and bottled in April 2011.