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Flat Roof Manor Pinot Rosé Light 2012



Colour: Lively pink-reddish.
Bouquet: Abundant sweet berry aromas.
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 :** 9.34 % vol **rs :** 8.53 g/l **pH :** 3.36 **ta :** 6.13 g/l
type : Rose **style :** Off Dry **body :** Light **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 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.

Uitkyk Estate, where Flat Roof Manor wines are made, comprises 600 ha with 160 ha under vines. Cultivars planted on the estate include Chardonnay, Sémillon, Chenin blanc, Viognier, Pinot Grigio, Cabernet Sauvignon, Merlot, Shiraz, Pinotage, Sangiovese, Mourvédre, Petit Verdot and Pinot noir. During the 2012 vintage, 930 tons of grapes were harvested.

The Vineyards
The grapes used to craft this wine came from two vineyards in the highly acclaimed Stellenbosch region.

The Pinot Grigio vineyard is situated 200m to 260m above sea level and faces north-west. The vines, which are 29 to 30 years old, are grafted onto nematode-resistant Richter 99 rootstocks and are grown in decomposed granite soils. They are trellised on a four-wire system and received supplementary irrigation during the growing season. The crop was limited to 6 tons per hectare.

The Pinotage vines are 13 years old and grow 210m above sea level facing north-east. They are also grafted onto nematode-resistant Richter 99 rootstocks and also grow in decomposed granite soils. They are trellised on a five- wire system. The crop was 9 tons per hectare.

about the harvest: The Pinot Grigio grapes were harvested between 1 and 8 February 2012 at 19.5° to 22.5° Balling.

The Pinotage grapes were harvested on 20 February 2012 at 26.5° 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 completed after 20 days. Thereafter the wine was left on the lees for a period of three months to gain in complexity.

Fermentation was started and after two days the free run juice was drawn off the skins to complete its fermentation in a stainless steel tank. After three months on the lees the Pinotage rosé was blended with the Pinot Grigio and the alcohol reduced through osmotic distillation. The wine was bottled in June 2012.

The wine contains about a third less kilojoules (292kJ/100ml) than the original Pinot Rosé which was not a low-alcohol wine.