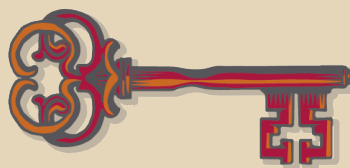


UNLOCK THE NEW FLAT ROOF MANOR



OPULENT RED 2016

BACKGROUND

Flat Roof Manor is located in Stellenbosch, South Africa. The Flat Roof Manor captures the love of a father to his daughter. A wealthy businessman himself, he wanted to open the door of fortune to his children. The keys to the Flat Roof Manor were a wedding gift to his beloved daughter. The Manor was an extraordinary wedding gift; it is thought to be designed by the eminent architect Michael Thibault.

This 18th century classic is also one of just three two-storied neo-classical built in this style in the Cape and was completed in 1788. There the newlywed couple would entertain in grandeur and any occasion was an occasion to celebrate. Find your reasons to celebrate!

THE VINEYARDS

The grapes were sourced from single vineyards in the Stellenbosch region growing at 240-330m above sea level. Trellised on a seven-wire system, the vines received supplementary irrigation, and yielded 8 tons per hectare on average.

THE WINEMAKING

The grapes were harvested by hand at 25.5 – 26.5° Balling in the first two weeks of March 2016. Fermentation took place in rotation tanks at 26° to 28°C until dry, using pure yeast cultures and was completed in five to eight days; then part of the wine was transferred to a stainless steel tank to complete the malolactic fermentation, while a small portion was put into barrels. The blend consists of 60% Shiraz, 20% Sangiovese, 14% Petit Verdot and 6% Cabernet Sauvignon. Afterwards the wine was racked off the heavy lees and left to mature on the fine lees for 9 months. 100% French wood was used to support and lift the fruit flavours in the wine.

DESCRIPTION

COLOUR: Lively purple-red with a bright pink rim

BOUQUET: A combination of raspberry, cotton candy and spices with undertones of a mocha oak finish

TASTE: Berries and spices with lively tannins, giving the wine a youthfulness; a soft and lingering sweet aftertaste

MATURATION POTENTIAL

Ready to drink now, but with further cellaring the wine will gain in complexity and character for another 2-4 years.

FOOD PAIRING

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

ANALYSIS

Alcohol: 14.01% by vol, Residual sugar: 12 g/l, Total acidity: 5.42 g/l, pH: 3.61



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