

# FLAT ROOF MANOR

PINOT GRIGIO  
VINTAGE 2019

## THE RANGE

The story of the Flat Roof Manor captures the love of a father for 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 Stellenbosch 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 newly wed couple would entertain in grandeur and any occasion, was an occasion to celebrate. Find your reasons to celebrate!

## VINEYARDS

The fruit was sourced from vineyards across the Western Cape. The viticulturist works hand-in-hand with the grape growers in managing each vineyard block to ensure the best quality fruit for this wine. The different microclimates and soil types associated with each vineyard add to the complexity of the wine.

## WINEMAKING

The grapes were harvested at 22° to 23° Balling during February. After crushing, the juice was drained immediately to minimise colour extraction. Following clarification, the free run juice was fermented in stainless-steel tanks at 15°C for a period of three weeks. A certain amount of residual sugar was allowed in this off-dry wine.

### CELLAR-MASTER:

Andrea Freeborough (previous cellar-master)

### WINEMAKER:

Elmarie Botes

### VARIETY / VARIETIES:

Pinot Grigio (87,7%), Colombard (12,3%)

### COLOUR:

Pale straw with a peach hue.

### BOUQUET:

An abundance of floral, white peach and pear aromas with hints complimented by a lovely texture and crisp acidity.

### PALATE:

A light-bodied wine with delicate fruit and floral flavours, complimented by a lovely texture and crisp acidity.

### FOOD SUGGESTIONS:

Serve chilled with light Italian-style dishes, and Asian food made with just a little spice.

### RESIDUAL SUGAR:

8,90 g/l

### ALCOHOL:

12,84 %

### TOTAL ACIDITY:

6,20 g/l Tartaric

### pH:

3,28

