

Flagstone Noon Gun 2010

Honeydew melon with slices of paw-paw and a touch of orange peel and a sprinkle of cinnamon on the nose. Sweet fruit with a creamy sensation on the palate and a zesty crisp lingering finish.

Wild mushroom tamarind roasted parsnip gnocchi with spring onions, organic parsley and wild rocket.

variety : Chenin Blanc | 34% Chenin Blanc, 34% Sauvignon Blanc, 23% Viognier

winery : Flagstone Wines

winemaker : Bruce Jack

wine of origin :

analysis : alc : 13.5 % vol rs : 3.6 g/l pH : 3.42 ta : 6.2 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : Blending our Noon Gun each year is a like trying to paint a serene landscape with brightly coloured paint. Each component has been so carefully fermented and cared for that each has it's own wonderful, attention-demanding character. Somehow we have to coax these spirited, individualistic expressions of the land into team players.

We do this by working harder in the vineyard and each year learning more about how each vineyard block reacts to the pressures of climatic stress.

in the cellar : We want to create a wine that could not be made in any other cellar – it must have a special Flagstone character. We do this by keeping our ferments small-scale and by pushing each ferment to the limits of its quality potential. No wine is considered for Noon Gun unless it is able to stand alone as a characterful, high quality, individual wine.



Flagstone Wines

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