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Flagstone Fiona Pinot Noir 2008

A solid garnet red colour with rosy edges make this wine a stunner from the word go. It shows a smoky, earthy richness with subtle spices on the nose. Loads of red fruit and flavours of rich strawberry reduction add weight to the mid-palate, with a balanced, well-rounded acidity completing the taste sensation.

Chill this wine slightly and serve with fish, especially grilled salmon and seared tuna. It will go very well with all kinds of chicken dishes, and would love game birds like pigeon, quail or guinea fowl, and absolutely perfect with coq au vin.Also serve with everyday dishes such as cottage pie and meatloaf; with duck in fruity sauces; charcuterie or cold, sliced meat; and vegetarian dishes based on mushrooms.



variety : Pinot Noir | 100% Pinot Noir
winery : Flagstone Wines
winemaker : Bruce Jack
wine of origin :
analysis : **alc :** 13 % vol **rs :** 2 g/l **pH :** 3.52 **ta :** 5.8 g/l
type : Red
pack : Bottle **size :** 0 **closure :** Screwcap

about the harvest: The grapes for this PN were picked in early February in Elgin. They were picked at 23°B.

in the cellar : The grapes were cooled down to 3°C over night, destem and slightly crushed into open fermenters. After a cold soak period of two weeks (with a very reductive cold soak punch down every day) then inoculated with BDX, a very gentle yeast strain. Soft punch down was done very four hours to extract color and gentle tannins. After pressing the wine was barreled down to 100% |American Oak (20% new wood) were it was aged for 12 month's.

Flagstone Wines

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