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Flagstone Writers Block Pinotage 2009

Deep Burgundy colour with lively purple edges. Intense concentrated aromas of wild blueberry and ripe cherry supported by a Smokey and lovely spicy undertones. On the palate the wine is ripe and generous with a core of blackberry, preserved plum and youngberry. These fruit characteristics are supported by subtle toasty oak, hints of white truffle, dark chocolate and thyme. A pure expression of this single vineyard.

Rare fillet of Kudu and parsnip mash.



variety : Pinotage | 100% Pinotage
winery : Flagstone Wines
winemaker : .
wine of origin : Western Cape
analysis : **alc :** 14.27 % vol **rs :** 2.4 g/l **pH :** 3.45 **ta :** 6.0 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 0 **closure :** Screwcap

2025 Absa Vintage Pinotage Awards of Excellence - Winner
2022 Michelangelo Awards - Double Gold

in the vineyard : Pinotage is a 1925 South African crossing of what is officially recorded as Pinot Noir and Cinsault.

The relatively young block of Pinotage used for Writer's Block, is situated in the low-lying, gently sloping foothills of the Bottelary Range, between Stellenbosch and the Atlantic Ocean. This is a famed red wine area, home to many of South Africa's finest Pinotage vineyards. Usually we get a kick out of making wines from vineyards situated where traditionally people think they shouldn't be. But we have no argument with the reputation of the Bottelary climate and low-vigour soil characteristics.

We hand-pick the concentrated bunches of this south west facing block over a few days, rather than weeks, because of the relative uniformity of the soil. After caring for the vines and keeping the fruit healthy through ripening, our major challenge is protecting against bird attacks, because we push the fruit to hang way past when other Pinotage in the area is picked. The small, black berries taste so delicious we often eat them like table grapes. We press them softly and ferment them wild.

about the harvest: Picking takes place from 9-24 February with sugar ranging from 25°B to 26.4°B. TA Ranging from 5.55 g/l to 7.87 g/l and the PH from 3.44 to 3.73.

in the cellar : 50% of the grapes were just destemmed and the rest destemmed and crushed. The must was cold soaked for an average of 5 days after which it was inoculated with Fio, DIX and Maurivin B in open top fermentors. Cap was softly punched down every 4 hours to begin with and this was lessened toward the end of the ferment. Fermentation occurred between 24 °C and 26°C. We pressed off with 12 g/l sugar ST2L left and barrelled down. 90% American oak was used with about 15% new wood.

Flagstone Wines

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