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Flagstone Fiona Pinot Noir 2013



Colour: A solid garnet colour with rosy edges make this wine a stunner from the word go.
Bouquet: There is an explosion of mulberry, thyme and violets on the nose surrounded by smoky and earthy richness.
Palate: Layers of plum, Chanter Elle mushrooms and dark chocolate fills the palate. The wine show tremendous complexity and the finish are lingering and sumptuous.

Serve this wine at 13° -15° C with fish, especially grilled salmon and seared tuna. It will also go absolutely perfect with coq au vin and any game bird dishes. 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 : Gerhard Swart
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 3.6 g/l **pH :** 3.55 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Enjoy within 5 - 10 years from harvest.

At Flagstone we aim to make wine that respects our 350 year old winemaking heritage, while always celebrating the magnificence of nature. We want to make gorgeous wines that stimulate your brain as much as they please your taste buds.

Pinot Noir is called The Heartbreak Grape by winemakers because it is such a moody grape variety to grow and a very difficult wine to make. You can work so hard at it and when it doesn't work well, it will break your heart. But when you do make a beautiful example, you immediately forget all about all the hard times and small disappointments. You fall straight back in love. It is a wine that has that sort of hold over you.

Truly great Pinot Noir can be astonishing, because it is both sensually balanced and elegant.

We call it after my sister (a real Pinot lover) who was the inspiration to make Pinot Noir in this style from cool climate fruit.

in the cellar : Fermentation: 12 months in 100% American oak barrels
Allergens: Sulphur Dioxide

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