wine.co.za
easiest way to buy wine

Flagstone Writers Block Pinotage 2015



Colour: Enticing ruby red in colour.
Bouquet: On the nose a wonderful, balancing of ripe, dark red fruit like mulberry and blackberry, with mocha chocolate and Indian spice, underpinned by a bewitching hint of bramble and mint.
Palate: The palate is surprisingly rich, beautifully balanced and gives the impression of being elegant and powerful at the same time. Flavours of very ripe strawberry, cherry and darker blackberry are wrapped up in soft, comforting oak hints and a caress of vanilla and dark chocolate. Really long and luscious.

Pinotage is versatile enough to pair across a huge spectrum of dishes from oysters to game to spicy Middle Eastern cuisine.It's also an absolute winner with a rare fillet of kudu and parsnip mash.

variety : Pinotage | 100% Pinotage
winery : Flagstone Wines
winemaker : Gerhard Swart
wine of origin : Breedekloof
analysis : **alc :** 14.5 % vol **rs :** 2.5 g/l **pH :** 3.48 **ta :** 6.1 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2017 Platter's Wine Guide - 4½ stars
2016 ABSA Top 10
2016 Michelangelo Awards - Silver

ageing :

3 - 5 years

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.

in the vineyard :
Our Writer's Block Pinotage is crafted from a single vineyard block high in the Waaihoek Mountains, above the sweeping Breedekloof valley, an hour and a half's drive north of Cape Town.

We believe we've found an exceptional vineyard block for Writer's Block. Everything about this site is special: the combination of soil, slope, climate, aspect and grape variety works brilliantly.

This is the highest vineyard in the area, planted in ancient, decomposed grantic soil, right up against the emphatic slopes of the Waaihoek.

about the harvest:
Picking takes place from the 9th till the 24th of 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 :
Fermentation: Barrel Fermented & matured in 80% American and 20% French oak.

Flagstone Wines
Helderberg
021 852 5052