

## Flagstone Time Manner Place Pinotage 2022

On the palate the wine is ripe & generous with a core of wild black berry, preserved plum & youngberry. These fruit characteristics are supported by subtle toasty oak, hints of white truffle, dark chocolate & thyme. A pure expression of this single vineyard.

Pinotage is an incredible wine, because it 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 : 3.5 g/l   pH : 3.46   ta : 5.7 g/l

**type** : Red   **style** : Dry   **body** : Full   **taste** : Fragrant   **wooded**

**pack** : Bottle   **size** : 750ml   **closure** : Cork

### ageing :

5 - 10 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.

Crafted more by obsessive selections of selections of selections, than with fancy equipment, this wine is the distilled vision of what one tiny corner of the universe tastes of.

Firstly we had a philosophical selection to make – what variety of grape to craft this rare and individual wine from. It was an easy enough choice for us.

We believe we've found an exceptional single vineyard block high in the Waaihoek Mountains (700m above sea level), above the sweeping Breedekloof valley.

**in the cellar** : The final selection process takes place while the wine matures in small 225L barrels at a constant, cool temperature. We taste each barrel many times a year, carefully and deliberately deciding which of the barrels will be good enough to go into this exclusive, hand-crafted wine.

Barrel fermented in 40% American, 40% French & 20% Hungarian oak.



## Flagstone Wines

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