



FLAGSTONE

SOUTH AFRICA

Fiona Pinot Noir 2022

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.

Alcohol 13.5 %	Residual Sugar 2.9 g/L	Region Darling	Fermentation 6 months in 60% French 30% Hungarian 10% American oak barrels
Acidity 5.5 g/L	UK Alcohol Unit 10.5	Grape variety 100% Pinot Noir	
pH 3.55			Cellaring Enjoy now or keep for 3-5 years.

Allergens

Gluten	Milk	Nuts	Peanuts	Egg	Fish	Molluscs	Crustaceans	Soya	Sesame	Mustard	Celery	Lupin	Sulphur Dioxide	GMO	Irradiates Foods	Hafal	Kosher
													✓				

Tasting notes

Wine style

Sweet	1	2	3	4	5	Dry
Light	1	2	3	4	5	Full bodied

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, Chanterelle mushrooms and dark chocolate fills the palate. The wine show tremendous complexity and the finish are lingering and sumptuous.

Food

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.

