

Writer's Block Pinotage 2021

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.

We are inspired by our country, our people and our winelands. That's why we give our wines special names. South Africa is a unique place to grow grapes for wine – different soil types and the soaring mountains surrounding the vineyards create astounding complexity, sometimes so overwhelming you get stumped. Like an author embracing the challenge of difficult subject matter, we've utilised this complexity to unlock majestic wine!

Our Writer's Block Pinotage is crafted from dry-land (non-irrigated) bush vines in the Swartland. These vines grow on one of the highest lying areas in the region and is rooted in deep red soils with very good water retention, which enables the vine to perfectly ripen the fruit in dry conditions.

Alcohol 14.83 %	Residual Sugar	Region Swartland	Fermentation Barrel Fermented &
	3.5 g/L		matured in 45% French,
Acidity			42% American &
5.6 g/Ĺ	UK Alcohol	Grape variety	13% Hungarian oak
	Unit	100% Pinotage	Cellaring
pH	11		5 - 10 years

Tasting notes

Wine style

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

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.

Food

Pinotage is versatile enough to pair across a huge spectrum of dishes from braaied Springbok fillet, spicy lamb stew and even Indian curries.



Allergens

3.54

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