

Flagstone Heywood House Barrel Fermented Sauvignon Blanc 1999

The powerful scents are of lightly toasted wood mingled with rosemary, mint, peach and nectarine. The palate is a serious statement of flavours - orange peel, cucumber, cream and cedar wood. Surprisingly drinkable on its own, the wine will easily compliment rich seafood and creamy pastas.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Flagstone Wines

winemaker : Bruce Jack

wine of origin : Coastal

analysis : alc : 13.19 % vol rs : 2.3 g/l pH : 3.49 ta : 5.8 g/l

type : White

Veritas Bronze Medal

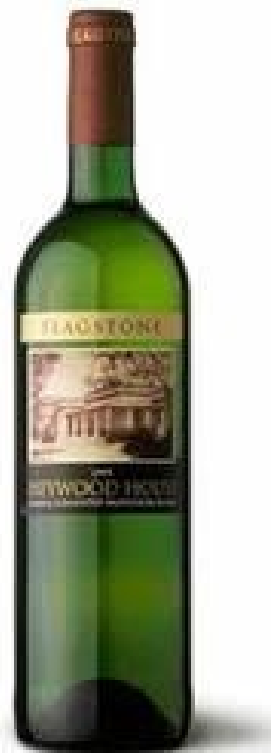
Awarded "Best Blanc Fume" tasted by THE OAKS WINE CLUB

ageing : 2 years

in the cellar : You may well ask why we ferment Sauvignon Blanc in oak barrels. Lets face it: Sauvignon Blanc is challenging enough without marrying spicy oak with this grapes floral fruit. Well, we once tasted a brilliant Cape example. Like magic potion it transformed us into fearless winemaking warriors, determined to aim for similar greatness.

This style is unique to South Africa because of the Weather Station Sauvignon Blanc we use and our special growing conditions. We ferment the juice from hand-picked grapes in oak barrels, where the wine develops for 10 months before bottling.

"Heywood House" was the home of Elsie Fraser Munn, an African legend (1906 - 1999). During a fascinating life of adventure and accomplishment she taught music to thousands from Ghana to Grahamstown. She also loved barrel-fermented Sauvignon Blanc.



Flagstone Wines

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