

Flagstone Two Roads 2005

Intriguing, light lime green hue shot through with white gold. On the nose the wine jumps out of the glass with focused aromas of naartjie zest, fresh thyme and spanspek. In the background, a hint of cloves, nutmeg and wild mushroom. The wine seduces your palette with a texture of creamed honey, but the flavours are taut citrus fruit framed by a suggestion of toasty vanilla oak. An extraordinarily complex and satisfying mouthful.

variety : Sauvignon Blanc | 29% Sauvignon Blanc, 24% Chenin Blanc, 18% Weisser Riesling, 17% Pinot Blanc, 11% Semillon and 1% Morio Muscat

winery : Flagstone Wines

winemaker : Bruce Jack

wine of origin : Western Cape

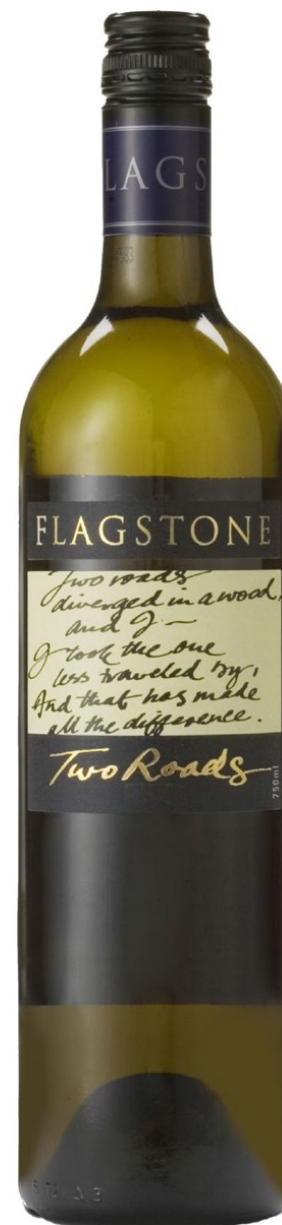
analysis : alc : 13.67 % vol rs : 3.1 g/l pH : 3.23 ta : 7.1 g/l

type : White

pack : Bottle **size :** 0 **closure :** Screwcap

about the harvest: Grapes were hand picked during February and March at optimum ripeness, after which it was stored in our cold room overnight.

in the cellar : Most of the components were crushed and pressed to tank the next day, although some were whole bunch pressed or crushed and left to cold soak for 12 - 24 hours. All wines that were fermented in barrels were handled as very oxidative, before barrel down. Barrels used: 1/3 new American & French Oak, 1/3 2nd Fill American oak, and the rest older American and French Oak.



Flagstone Wines

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