

## Flagstone Freerun Sauvignon Blanc 2010

In glass the wine shows a clean and brilliant pale straw colour with a hint of limey greenness around the rim. A complex nose tends towards a greener cool climate style of Sauvignon Blanc. An upfront herbaceousness is followed by a bombardment of green pepper, fig leaves, star fruit and limey aromas, ending with a flintiness. This is an expression of the excellent climate and soil on which these grapes were grown. The complexity of the nose is expressed on the palate giving this wine a full, crisp and lively mouth-feel, with an after taste that lingers.

This will compliment chicken bulgar, veal limone and grilled calamari.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Flagstone Wines

**winemaker :** Bruce Jack

**wine of origin :**

**analysis :** alc : 14.0 % vol rs : 2.2 g/l pH : 3.33 ta : 6.0 g/l

**type :** White

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

**in the vineyard :** The Free Run is a unique Sauvignon Blanc with grapes from the Elim and Elgin area. We added a dash of the Semillon to give the wine a roundness, full mouth feel and long levity.

**in the cellar :** We treat the fruit with fanatical care to retain as much of the natural, zesty, floral freshness as possible. We use lots of inert gas to chase oxygen away at every stage. This risky method means we are also able to capture the essence and zing of the Sauvignon Blanc grape. We use a traditional stirring of the lees to craft a succulent, mouth-watering, balanced and above all, drinkable wine. The name Free Run comes from the method of using only the first, free-flowing, free run juice to make this wine.



### Flagstone Wines

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