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Flagstone Treaty Tree Reserve 2015



Intriguing, light lime green hue shot through with white gold. On the nose the wine jumps out of the glass with focused aromas of asparagus, fresh thyme, gooseberry and sweet melon. In the background, a hint of white pepper and nutmeg. 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 | 72% Sauvignon Blanc, 28% Semillon
winery : Flagstone Wines
winemaker : Gerhard Swart
wine of origin : Western Cape
analysis : **alc :** 14.5 % vol **rs :** 2.2 g/l **pH :** 3.33 **ta :** 6.5 g/l
type : White **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2025 10-Year-Old Wine Report - 94 Points

ageing : While the Sauvignon Blanc gives the lifted notes and the ethereal aromas, the Semillon helps the wine keep fresh for many years. This wine can easily be enjoyed 10 years from vintage.

The top of our white wine repertoire, the Treaty Tree Reserve white blend, is mostly barrel-fermented Sauvignon and Semillon. In some years we blend in some Viognier

Winemaker's notes
Flagstone Treaty Tree Sauvignon Blanc and Semillon Reserve – why a blend?

This wine is specifically crafted to be enjoyed as an accompaniment to food. Some of the wines we make, like Flagstone Noon Gun, are great for just watching the sunset on a Cape Town beach. Flagstone Longitude is a really good Jacuzzi wine, and Flagstone Free Run, while really good with seafood, goes just as well with outdoor concerts.

The Flagstone Treaty Tree Sauvignon Blanc and Semillon Reserve, however, is crafted passionately with food in mind – We want the wine to make the food look good and add to the enjoyment of the whole dining experience. We have blended the wine to be at once layered and complex, but very drinkable.

Different varieties add different elements to a blended wine. A food wine needs to be able to stand up to the food, so it needs some oomph and structure, and with each mouthful you should find different layers of flavour brought out by the food. The Semillon provides this.

However, it makes no sense if the wine doesn't compliment the food, so it has to be inherently balanced as well and part of the blend needs to be more elegant and ethereal. The Sauvignon Blanc does this and brings a zesty softness to the wine.

With all our blends, we try to make wines that can be enjoyed across a range of food. With the Flagstone Treaty Tree Sauvignon Blanc and Semillon Reserve, the versatility of the food pairing capability will astound you.

Another cool thing about this blend is the age-ability of the wine. While the Sauvignon Blanc gives the lifted notes and the ethereal aromas, the Semillon helps the wine keep fresh for many years. This wine can easily be enjoyed 10 years from vintage.

What's in a name?
This wine is named after Cape Town's ancient Treaty Tree still standing in Woodstock. In 1509 this wind-sculptured Milkwood witnessed the massacre by local Khoi San of 64 of d'Almeidas infamous, battle-hardened Portuguese marines, who had foolishly abducted a Khoi San baby and attempted to take the infant back to their ships waiting in Table Bay. Then in 1806 a Peace Treaty was signed beneath its boughs after the British forces defeated the Batavian Republic at the Battle of Blaauwberg.

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.

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