

## Flagstone Two Roads Chardonnay 2017

Colour: Bright white gold with green tint.

Bouquet: Complex nose displays floral notes of lemon blossom, bright citrus and hints of cinnamon spice.

Palate: Complex citrus and white peach on entry, complimented by delicate notes of cinnamon and vanilla from carefully used oak.

Salmon fish cakes, chicken makhani and even chicken salad with peach, mango and macadamia nuts.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Flagstone Wines

**winemaker :** Gerhard Swart

**wine of origin :** Cape South Coast

**analysis :** alc : 14.14 % vol    rs : 2.0 g/l    pH : 3.17    ta : 6.5 g/l

**type :** White    **style :** Dry    **body :** Full    **wooded**

**pack :** Bottle    **size :** 750ml    **closure :** Screwcap

2019 Michelangelo International Wine & Spirit Awards - Gold

### ageing :

Enjoy now or keep for 3-5 years

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. The name Two Roads refers to the Robert Frost poem whose lines appear on the label. This is our winemaking mantra. We question everything with respect and always take the road less travelled. After gentle pressing, the juice was fermented and matured for six months in a combination of French and American oak barrels. Bottled under screwcap to ensure freshness and longevity, this wine can be enjoyed now or carefully cellared for up to five years from vintage.

### about the harvest:

The grapes for this wine were picked in February for optimum ripeness.

### in the cellar :

After gentle pressing, the juice was fermented and matured for six months in a combination of French and American oak barrels. Bottled under screwcap to ensure freshness and longevity, this wine can be enjoyed now or carefully cellared for up to five years from vintage.

Fermentation: 30% barrel fermented for 6 Months

## Flagstone Wines

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