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Flagstone ICE Vine-dried Sauvignon Blanc 2016 Gift Pack



Bouquet: On the nose an intense combination of dried fig, mango and honey with hints of passion fruit and granadilla.
Palate: The nose follows through on the palate with dried apricots, quinces and almonds ending with a vibrant, fresh acidity.

Ideally served chilled, this wine pairs well with desserts like Limoncello semi-freddo with an almond meringue wafer as well as with the crunch custard texture and flavour of a Rooibos and almond infused crème brûlée.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Flagstone Wines
winemaker : Gerhard Swart
wine of origin : Stellenbosch
analysis : **alc :** . % vol **rs :** . g/l **pH :** . **ta :** . g/l
type : White **style :** Sweet **taste :** Fruity
pack : Bottle **size :** 0 **closure :** Cork

Flagstone launches its contemporary sweet, Sauvignon Blanc dessert wine, succinctly named 'Ice.' Housed in a slim 375ml bottle with an ice-white wax seal and adorned with a frozen Sauvignon Blanc leaf, Flagstone Ice's packaging is designed for a high-fashion market that appreciates a brand that recognises and embraces global trends in stylish design.

in the vineyard :
Flagstone Ice is crafted from 100% Sauvignon Blanc grapes grown on the slopes of the Simonsberg Mountain in Stellenbosch. The peduncles of each bunch are pinched with a pair of pliers, this dehydrates the grape bunches by preventing water from reaching them, concentrating the sugar, acid and flavour of each berry.

This wine is an elegant signature at the end of an evening, a personal and distinctive note, the nip that concentrates the experience. Used to enhance dessert, Flagstone Ice's vivacity brings balance to succulent sugars, acting as discerning refreshment between bites. A drink that invigorates the mouth so that each spoonful is as delightful as the first.
The vineyard from which the grapes for the Flagstone Ice 2016 come is on the slopes of the iconic Simonsberg Mountain, at the very heart of the Stellenbosch Wine Appellation. The grapes are all Sauvignon Blanc - the noble white grape of Bordeaux, used to make the sweet Sauternes Wines.

about the harvest:
Hand harvest in mid-March.

in the cellar : The grapes arrived at the cellar and are whole bunch crushed straight into the press. Here they soak for one day before being pressed and the sweet juice is allowed to settle out until clear. The wine then goes to tank to start the fermentation, after which the wine is taken to 4 225 litre oak barrels, one of which was American Oak and the other three came from France. Fermentation took three weeks. The wine was then prepared for bottling.

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