

Flagstone Free Run Reserve Sauvignon Blanc 2019

Colour: Clean, brilliant pale with a hint of limey greenness around the rim.

Bouquet: Displaying layers of fruit complexity with aromas of asparagus, green fig, citrus, passion fruit as well as a hint of guava.

Palate: The complexity of the nose is expressed on the palate giving this full-bodied wine a vibrant acidity and great length.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Flagstone Wines

winemaker : Gerhard Swart

wine of origin : Darling

analysis : alc : 14.5 % vol rs : 2.5 g/l pH : 3.30 ta : 7.2 g/l

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

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

This wine was crowned SA Champion Sauvignon Blanc as well as the winner of the General Smuts Trophy for the SA Champion Young Wine at the 2019 Young Wine Show.

ageing : Enjoy now or keep for up to 5 years.

in the vineyard : 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.

This wine displays all the classical cues of a cool climate, high altitude Sauvignon Blanc. Grown in dry land soils, 310m above sea level, just a few kilometres from the cold Atlantic Ocean.

about the harvest: The grapes for this wine are hand-picked

in the cellar : The grapes for this wine are hand-picked, bunch-sorted and gently destemmed, then left on the skins for 18 hours at below 5°C. The Free Run juice is then drained and slowly settled by gravity over 48 hours. The juice is fermented at a low temperature to retain all the essential aromatics and kept on lees for 6 months after fermentation to extract maximum aroma and mouthfeel.

Only a limited quantity of 2100 bottles were produced.



Flagstone Wines

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