

Flagstone Treaty Tree Classique White 2019

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 palate with a texture of creamed honey, but the flavours are taut citrus fruit framed by a suggestion of toasty oak. An extraordinarily complex and satisfying mouthful.

The wine pairs amazingly well with shellfish and fish. Steamed mussels in a tomato sauce, crayfish cooked in the shell on the braai, with an olive oil and garlic basting, or even Snoek cooked on the braai, the traditional way with marmalade all go brilliantly. But that's all sort of expected, I suppose. It's when the wine can also stand up to a steak sandwich that you really realise the power and structure in this wine.

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 :** Full **wooded**

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

2024 Fine Wine Awards - Gold

2022 Veritas Awards - Double Gold

2022 SA Terroir Wine Awards - National Winner

2022 National Wine Challenge - Grand Cru

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.

The Flagstone Treaty Tree Sauvignon Blanc and Semillon Reserve 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.



Flagstone Wines

Helderberg

021 852 5052

www.flagstonewines.com