

Flagstone Treaty Tree Cabernet Sauvignon, Petit Verdot, Malbec, Merlot 2021

Colour: Deep ruby red with garnet rim.

Bouquet: On the nose summer fruits like strawberry, cherry and black-ripe youngberry, cassis, fennel and the faintest hint of basil.

Palate: The serious, creamy palate is complemented by concentrated flavours of black cherry, wild mint, blueberry and dark chocolate.

This Bordeaux blend pairs well with any beef or game bird dishes, like rosemary braised lamb shanks or a hearty venison pie!

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 25% Petit Verdot, 12.5% Malbec, 12.5% Merlot

winery : Flagstone Wines

winemaker : Gerhard Swart

wine of origin : Western Cape

analysis : alc : 14.91 % vol rs : 2.8 g/l pH : 3.58 ta : 5.7 g/l

type : Red **style** : Dry **body** : Full **taste** : Fruity **wooded** **vegetarian**

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

ageing : 5 - 7 years

At Flagstone we aim to make wine that respects our 350 year old wine-making 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 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.

in the cellar : This wine 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. This wine is proudly vegan. We use zero animal products in its production; electing plant-derived proteins instead. Interestingly, it maintains its status without compromising character and because of this, it's enhanced by the vegan-friendly process.

Fermentation: 45% Amr, 40% French & 15% Hungarian oak [10% new oak] for 12-18 months.

Flagstone Wines

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