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Flagstone Dark Horse Shiraz 2020



Colour: The wine has a dark, rich, plummy colour going over to a lively ruby red rim.
Bouquet: A complex combination of white pepper, cigar box, mint and a concentration of dark fruit, supported by subtle spicy undertones.
Palate: The complexity on the nose flows over to the palate. The wine is big and round on entry with silky smooth tannins that show well even though
the wine is still young. Nice fruit on the back palate combined with a well-balanced acidity is responsible for a lingering finish and rounds off a perfectly balanced wine.

Kudu fillet with couscous and a red wine reduction.

variety : Shiraz | 100% Shiraz
winery : Flagstone Wines
winemaker : Gerhard Swart
wine of origin : Western Cape
analysis : **alc :** 14.5 % vol **rs :** 3.6 g/l **pH :** 3.50 **ta :** 5.7 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant wooded
pack : Bottle **size :** 750ml **closure :** Cork

2025 Fine Wine Awards - Silver
2025 Global Syrah Masters - Gold

ageing : Enjoy now or keep for up to 10 years

Shiraz grows like it wants to fly away. And the cautious farmer will mutter that nothing good will come from such a wild thing. But find the soil and climate to balance this effervescent nature, and you have the chance of making something beautiful.

The Dark Horse is our touchstone, our mantra, our moving target, our other name, our dreams reflected.

about the harvest: We hand-pick our delicious grapes in the quiet, cool of early morning.

in the cellar : Lovingly tendered fermentation takes place in open top fermenters, using ancient wine crafting methods. This ensures delicious, age-worthy wine with a silky structure and a brooding, mysterious nature, capable of surprising you with its power and energy – a real Dark Horse!

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

Fermentation: 100% Barrel fermented in 55% American & 33% French oak [30% new oak] for 16-18 months

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