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Flagstone Free Run Reserve Sauvignon Blanc 2023

Flagstone Free Run Reserve Sauvignon Blanc 2023 has an upfront herbaceousness on the nose, followed by a bombardment of green pepper, fig leaves, passion fruit, star fruit and limey aromas, and ending with a distinctive, bright flintiness. This is an expression of the excellent climate and soil on which these grapes were grown. The complexity of the nose is expressed on the palate giving this wine a full, crisp and lively mouthfeel, with an aftertaste that lingers.

Pairs well with foods that offer a certain amount of zest, combining particularly well with veal lemone and grilled calamari. Also try it with steamed asparagus, a spaghetti vongole, an avocado soup or an herbed risotto.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Flagstone Wines
winemaker : Gerhard Swart
wine of origin : Coastal Region
analysis : **alc :** 13.5 % vol **rs :** 1.6 g/l **pH :** 3.26 **ta :** 6.6 g/l
type : White **style :** Dry **body :** Full **taste :** Herbaceous **vegetarian**
pack : Bottle **size :** 750ml **closure :** Screwcap

2025 Prescient Sauvignon Blanc Report - 93 Points

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

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.

While Sauvignon Blanc can be grown virtually everywhere, there are very few places that can produce a Sauvignon Blanc of stunning quality. This illusive essence is largely determined by where the vines are planted, the soil type, slope, aspect and the meso-climate that influences the vineyard.

The Free Run is a unique Sauvignon Blanc with grapes made from these special places. The creation of a top class Sauvignon Blanc is a very technical process and requires very precise and careful handling all through the undertaking to produce a balanced, crisp white wine with an ethereal aroma and those sought after long, lingering, yummy flavours.

in the vineyard : The Sauvignon Blanc grapes for this wine come from different Cape Coast regions: 45% Elgin, 42% Darling, and 13% Stellenbosch.

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 in stainless steel tanks to extract maximum aroma and mouthfeel.

Flagstone Wines

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