

Flagstone Longitude Dry Red Blend 2025

Colour: Dark, rich, ruby red.

Bouquet: On the nose there is an explosion of plums and dark berries. Spicy undertones and hints of crushed cashew nuts and fresh mint gives this wine sweeping aroma dimensions.

Palate: The palate is all about silky tannins and length. Bright flavours of plums and berries combined with the subtle tannins, makes this an exceptionally smooth wine on the palate. It finishes with enticing richness and a hint of lingering chocolate.

A great accompaniment to seasoned spiced Karoo lamb chops on the braai. It also goes well with roasted vegetarian dishes, like lentil, tomato and sweet potato lasagna.

variety : Shiraz | 42% Shiraz, 35% Cabernet Sauvignon, 27% Malbec

winery : Flagstone Wines

winemaker : Gerhard Swart

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 4.0 g/l pH : 3.35 ta : 5.4 g/l

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

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

ageing : Enjoy now or keep for up to 3 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.

In order to set one's chronometer at port, ship captains kept a beady eye on a harbour's time ball. The building depicted on the front of the label is the Time Ball Tower which still stands in the Cape Town Harbour.

A time ball on top of the tower drops at a predetermined time (in Cape Town it was one o'clock in the afternoon) to enable sailors to set or check their marine chronometers from the ships. This enabled them to keep their timepieces super accurate and so calculate longitude while at sea. Longitude is Flagstone's way-finder wine, a place where people enter the quirky world of Flagstone.

in the vineyard :

Our ancient soils and equable, warm climate happily conspire to grow soft-structured, juicy red wines that taste different from the rest of the world. The essence of our Longitude is painstaking blending. It must feel soft, but have intriguing; lingering tannin and flavour, and it must offer unbeatable value for money.

The building depicted on the front label is the Time Ball Tower, which stands above our barrel maturation tunnel. In olden times every ship's captain kept a beady eye on the ball, which used to drop down the mast at exactly noon every day. He could then check the accuracy of his chronometer and be able to calculate Longitude more accurately at sea.

in the cellar : The secret to crafting our Longitude is painstaking blending, using the three varieties we think do consistently brilliantly in our environment – Cabernet Sauvignon, Shiraz and Malbec. We want to accentuate a unique South African combination of accessibility and complex diversity. Longitude must taste juicy and fruity. It must feel soft, but have intriguing, lingering tannins and flavour.

The Cabernet Sauvignon gives structure and presence, the Shiraz adds a spicy, velvety mouth-feel and Malbec is there for an extra dollop of juicy, dark red fruit flavour.



Fermentation: 25% Barrel matured in combination of French, American & Hungarian oak barrels & 75% in stainless steel tanks.

Flagstone Wines

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