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Flagstone Treaty Tree Classique White 2025

Colour: Intriguing, light lime green hue shot through with white gold.
Bouquet: On the nose the wine jumps out of the glass with focused aromas of gooseberry, asparagus & citrus with hints of spice.
Palate: 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.



variety : Sauvignon Blanc | 55% Sauvignon Blanc, 45% Semillon
winery : Flagstone Wines
winemaker : Gerhard Swart
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 2.0 g/l **pH :** 3.35 **ta :** 6.5 g/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2026 Veritas Awards - Double Gold
2026 Michelangelo Awards - Double Gold
2026 SA Terroir Wine Awards - National Winner

ageing : Enjoy now or keep for another 10 years.

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 : The Flagstone "Treaty Tree Classique White" 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. The combination of overnight skin contact, concentration of fruit and the meticulous care taken in making this wine, all contributes to the age-ability of the wine.

Fermentation: 35% barrel fermented in 100% French oak [43% new oak] for 6 months.

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