

Flagstone Tributary Chenin Blanc 2025

Colour: Brilliant gold with green tint.

Bouquet: Fresh peach, ripe apricot and dried pear introduce exotic aromas of this noble grape.

Palate: Tropical notes follow through to palate with hints of stone fruit, finishing with a well-balanced crisp acidity.

A perfect accompaniment to seafood and spicy dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Flagstone Wines

winemaker : Gerhard Swart

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.6 g/l pH : 3.24 ta : 5.8 g/l

type : White **style** : Dry **body** : Full **taste** : Fruity

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

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.

Imagine starting at the sea, where a big river runs into the surf. You explore upstream looking for the source, the reason. A carefully crafted wine is a bit like a river. It is born of many influences, many tributaries.

This wine honours that philosophy because a balanced, delicious wine is always the result of many convergent energies; the weather, geography and the winemaker being just one of them. It is how they come together that counts. 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.

in the cellar : Fermentation: 65% Stainless Steel, 35% Barrel fermented in 88% French & 12% Hungarian oak [12% new oak] for 4 months.



Flagstone Wines

Helderberg

021 852 5052

www.flagstonewines.com