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Flagstone The Surge Sauvignon Blanc 2025



Colour: Clean, brilliant pale with a hint of limey greenness around the rim.
Bouquet: Displaying layers of fruit complexity with aromas of asparagus, green fig, citrus, passion fruit as well as a hint of guava.
Palate: The complexity of the nose is expressed on the palate giving this full-bodied wine a vibrant acidity and great length

This wine pairs perfectly with a variety of food, from fresh oysters or any white fish grilled on the braai to grilled chicken with avocado & goats cheese salad and even a creamy pea risotto!

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Flagstone Wines
winemaker : Gerhard Swart
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 2.0 g/l **pH :** 3.33 **ta :** 6.2 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **vegetarian**
pack : Bottle **size :** 750ml **closure :** Cork

2026 Michelangelo Awards - Gold

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.

A Surge is a sudden, powerful, forward or upward movement, especially by a natural force such as a tide. In the afternoon, the warm air rises and pulls in the cold air from the ocean, cooling down the vineyards, directly impacting the unique flavours you will find when opening this bottle. Watch out, it will hit you like a surge!

in the vineyard : The site where this Sauvignon Blanc is grown is very unique dry land soils, 310m above sea level, overlooking the icy, cold Atlantic Ocean on the West Coast of South Africa.

about the harvest: The grapes for this wine are hand-picked

in the cellar : The bunches were 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 to extract maximum aroma and mouthfeel.

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