

Flagstone Paradigm Chenin Blanc 2025

Colour: Brilliant gold with green tint.

Bouquet: Complex aromas of peach and dried fruit with a hint of lime.

Palate: Stone fruit follows through on the palate with a dusting of mixed spice, 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 : 14 % vol rs : 1.4 g/l pH : 3.26 ta : 5.92 g/l

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

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

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.

Like a story, this wine has a beginning and an end. Born from a single idea, it encourages to push the conventional understanding of how a wine should taste. The name itself, urges the drinker to shift any preconceived assumptions and challenge any concept or notion of what it should be.

in the vineyard : This wine is crafted from a Certified Heritage bush vine vineyard planted in 1979 & is also 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: 50% Stainless Steel 50% Barrel fermented in 100% French oak [35% new oak] for 4 months



Flagstone Wines

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