

Flagstone Dark Horse Shiraz 2021

Colour: The wine has a dark, rich, plummy colour going over to a lively ruby red rim.

Bouquet: A complex combination of white pepper, cigar box, mint and a concentration of dark fruit, supported by subtle spicy undertones.

Palate: The complexity on the nose flows over to the palate. The wine is big and round on entry with silky smooth tannins that show well even though

the wine is still young. Nice fruit on the back palate combined with a well-balanced acidity is responsible for a lingering finish and rounds off a perfectly balanced wine.

Kudu fillet with couscous and a red wine reduction.

variety : Shiraz | 87% Shiraz, 13% Petit Syrah

winery : Flagstone Wines

winemaker : Gerhard Swart

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 3.0 g/l pH : 3.44 ta : 5.6 g/l

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

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

ageing : Enjoy now or keep for up to 10 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 the vineyard : Shiraz grows like it wants to fly away. And the cautious farmer will mutter that nothing good will come from such a wild thing. But find the soil and climate to balance this effervescent nature, and you have the chance of making something beautiful.

Region - Cape Coast:

33% Agter-Paarl

27% Walker Bay

17% Wellington

13% Swartland

7% Darling

3% Stellenbosch

about the harvest: We hand-pick our delicious grapes in the quiet, cool of early morning.

in the cellar : Lovingly tendered fermentation takes place in open top fermenters, using ancient wine crafting methods. This ensures delicious, age-worthy wine with a silky structure and a brooding, mysterious nature, capable of surprising you with its power and energy – a real Dark Horse!

We use zero animal products in the production of this wine; 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.

Fermentation: 100% Barrel fermented in 70% French oak & 30% American [30% new oak] for 16-18 months



Flagstone Wines

Helderberg

021 852 5052

