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Flagstone Word of Mouth Viognier 2025

Colour: In the glass, this wine is a brilliant white gold colour.
Bouquet: Aromas of watermelon and peaches, with a floral hint.
Palate: Summer fruit aromas follow through on the palate with a hint of spiciness. Medium bodied with a fresh acidity and lingering aftertaste.

Viognier is a food wine and it goes brilliantly with all sorts of food, its ample body and wonderful aroma make an unusual and exciting combination. This wine is fantastic with seafood, but also try it with salads, smoked salmon and spicy dishes. A particular favourite pairing is Word of Mouth and steamed mussels in a masala coconut broth.



variety : Viognier | 100% Viognier
winery : Flagstone Wines
winemaker : Gerhard Swart
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 2.4 g/l **pH :** 3.32 **ta :** 5.9 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

2026 Michelangelo Awards - Gold

ageing : Enjoy now or keep for another 3 years.

We've been making Viognier longer than anyone else in South Africa, our first commercial vintage was in 2001, and we've made it almost every year since then, but every year we felt it wasn't quite good enough to bottle on it's own, so we would blend it into our Noon Gun.

2008 was the first time we felt confident that we had produced a Viognier worth bottling on its own. This restrained, floral wine with excellent balance, won the Best White Wine Award at the Old Mutual Trophy Wine Show.

What's in the name
Word of mouth is one of the most effective ways to spread news and share a discovery, and it's how we would like Flagstone's Viognier to become more widely known. A wine of such exciting substance that you can't help but tell your friends about it.

Conveying this message through word of mouth carries its own ironic twist in that this white wine grape is somewhat of an articulatory challenge and its pronunciation often leaves people tongue tied. At first glance one's not quite sure if this word should roll, bounce or pop off the tongue, so by naming our Viognier, "Word of Mouth" we make it that much easier to order off a menu.

in the cellar : Fermentation 35% barrel fermented in 70% French oak & 30% Hungarian oak [30% new oak] for 6 months.

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