

Flagstone Dragon Tree Cape Blend 2023

Colour: Rich, ruby red.

Bouquet: There is a mixture of rich dark fruit, cigar box, and minty aromas with well balanced wood.

Sweet and spicy undertones gives this wine great depth.

Palate: This wine is well balanced on the palate showing fresh and crisp acidity. The middle palate shows an explosion of fruit, leaving a lingering aftertaste.

Perfect with smoked impala carpaccio served with a roasted beetroot, strawberry, watercress and balsamic salad or serve with seared tuna with pak choi in a sesame-soy dressing.

variety : Pinotage | 35% Pinotage, 30% Shiraz, 25% Cabernet Sauvignon, 10% Petit Syrah

winery : Flagstone Wines

winemaker : Gerhard Swart

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 2.5 g/l pH : 3.52 ta : 5.8 g/l

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

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

2026 Michelangelo Awards - Gold

ageing :

Enjoy now or keep for 3-5 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.

The wine takes its name from a Dragon Tree (Genus: Dracaena) given to the Port Captain of Cape Town, by a passing ship's captain over a century ago. He planted it in the Waterfront, where it lived to be a 150 years old. As legend had it, when dragons were mortally wounded, they would fly out to sea to die. Only where the dragon's blood spilt, would a Dragon Tree then grow.

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 vineyard : Region: Cape Coast: 40% Swartland, 30% Stellenbosch, 20% Agter-Paarl, 10% Wellington

in the cellar : Maturation: 18 months in 65% French, 30% American and 5% Hungarian oak barrels with 15% new oak barrels.

Flagstone Wines

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