DATE: 30 September 2011
TIME: 19h00
VENUE: Rodwell House, Rodwell Road, St James
PRICE: R245 per person including wines
BOOKINGS: 021 787 9880 / info@rodwellhouse.co.za

The Marriage of Nature and the Human Imagination

Every bottle of Flagstone wine is handcrafted, and so too is the label. Each product has its own unique story, with evocative tales ranging from myths of flying dragons to an allegory of a wild card – the dark horse. Wine is the marriage of nature and human imagination. Mother Nature provides the grapes but it is flashes of inspiration and creativity that transforms them into fabulous, captivating wines.

The five core supplying vineyards under Flagstone management stretch from the southern-most wine growing area in South Africa, Elim, to one of the most easterly vineyard sites high in the Swartberg Mountains, to the Breede River Valley north of Cape Town.

Winemaker
Gerhard Swart
Gerhard studied Winemaking at Elsenburg Agricultural College in Stellenbosch after which he decided to broaden his experience with some overseas harvests. In 2007 he joined the Constellation group where he was in charge of all the bulk wine exports for Kumala. With the acquisition of Flagstone Winery by Constellation Wines in February 2008, he itched to get his hands dirty in the cellar again, so he stepped into the vacancy of winemaker and ever since has contributed to the success of Flagstone Winery. Gerhard has taken the brand to a completely new level, racking in some of the most prestigious awards in the wine industry.

Flagstone Dark Horse 2007 *Top 100 SA Wines Winner*
Winemaker Notes: Dark, rich plummy colour. Complex nose of white pepper, cigar box, mint and a concentration of dark fruit supported by subtle spicy undertones. This complexity flows over to the palate.

Flagstone Treaty Tree Reserve 2010 *Top 100 SA Wines Winner*
Winemaker Notes: On the nose, the wine jumps out of the glass with focussed aromas of asparagus, fresh thyme, gooseberry and sweet melon. The wine seduces your palate with a texture of creamed honey.
Judges’ Comments: Typical gooseberry and herbal notes with fresh pear on the palate lead to a crisp yet elegant structure with very good balance and moderately long finish.