



Dark Horse Shiraz 2018

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.

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.

We are inspired by our country, our people and our winelands. That's why we give our wines special names. We hand-pick our delicious grapes in the quiet, cool of early morning. 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!

The Dark Horse is our touchstone, our mantra, our moving target, our other name, our dreams reflected.

Alcohol 14.5 %	Residual Sugar 3.6 g/L	Region 36% Paarl 30% Wellington 20% Elgin 14% Darling	Fermentation 74% American & 26% French oak in 25% new oak for 12-18 months.
Acidity 5.6 g/L	UK Alcohol Unit 10.9	Grape variety 97% Shiraz 3% Cinsault	Cellaring Keep for 5-10 years
pH 3.40			

Allergens

Gluten	Milk	Nuts	Peanuts	Egg	Fish	Molluscs	Crustaceans	Soya	Sesame	Mustard	Celery	Lupin	Sulphur Dioxide	GMO	Irradiates Foods	Hafal	Kosher
													✓				

Tasting notes

Wine style

Sweet	1	2	3	4	5	Dry
Light	1	2	3	4	5	Full bodied

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.

Food

Kudu fillet with couscous and a red wine reduction.

