



# FLAGSTONE

SOUTH AFRICA

## Dragon Tree Cape Blend 2021

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.

<b>Alcohol</b> 14.5%	<b>Residual Sugar</b> 2.5 g/L	<b>Region</b> Cape Coast	<b>Fermentation</b> 12-18 months in 42% American, 42% French and 16% Hungarian barrels with 42% new oak barrels.
<b>Acidity</b> 5.8 g/L	<b>UK Alcohol Unit</b> 10.9	<b>Grape variety</b> 45% Pinotage 26% Shiraz 24% Cabernet Sauvignon 3% Petit Verdot 2% Grenache Noir 1% Tempranillo	<b>Cellaring</b> Enjoy now or keep for 3-5 years.

### Allergens

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

#### Wine style

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

#### Colour

Rich, ruby red.

#### Bouquet

There is a mixture of rich dark fruit, cigar box and minty aroma's 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.

#### Food

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.

