



FLAGSTONE

SOUTH AFRICA

Free Run Sauvignon Blanc 2023

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.

While Sauvignon Blanc can be grown virtually everywhere, there are very few places that can produce a Sauvignon Blanc of stunning quality. This illusive essence is largely determined by where the vines are planted, the soil type, slope, aspect and the meso-climate that influences the vineyard.

The Free Run is a unique Sauvignon Blanc with grapes made from these special places. The creation of a top class Sauvignon Blanc is a very technical process and requires very precise and careful handling all through the undertaking to produce a balanced, crisp white wine with an ethereal aroma and those sought after long, lingering, yummy flavours.

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.

Alcohol 13.5 %	Residual Sugar 1.6 g/L	Region <i>Cape Coast:</i> 45% Elgin 42% Darling 13% Stellenbosch	Fermentation Stainless Steel Tanks
Acidity 6.6 g/L	UK Alcohol Unit 10.1	Grape variety 90% Sauvignon Blanc 10% Semillon	Cellaring Enjoy now or keep for up to 5 years
pH 3.26			

Tasting notes

Wine style

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

Colour

Clean, brilliant pale with a hint of limey greenness around the rim.

Bouquet

An upfront herbaceousness is followed by a bombardment of green pepper, fig leaves, passion fruit, star fruit and limey aromas, ending with a distinctive, bright flintiness. This is an expression of the excellent climate and soil on which these grapes were grown.

Palate

The complexity of the nose is expressed on the palate giving this wine a full, crisp and lively mouth-feel, with an after taste that lingers.

Food

Pairs well with foods that offer a certain amount of zest, combining particularly well with veal lemon and grilled calamari. Also try it with steamed asparagus, a spaghetti vongole, an avocado soup or an herbed risotto!



Allergens:

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