



FLAGSTONE

SOUTH AFRICA

Longitude Dry Red Blend 2024

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.

In order to set one's chronometer at port, ship captains kept a beady eye on a harbour's time ball. The building depicted on the front of the label is the Time Ball Tower which still stands in the Cape Town Harbour.

A time ball on top of the tower drops at a predetermined time (in Cape Town it was one o'clock in the afternoon) to enable sailors to set or check their marine chronometers from the ships. This enabled them to keep their timepieces super accurate and so calculate longitude while at sea. Longitude is Flagstone's wayfinder wine, a place where people enter the quirky world of Flagstone.

The secret to crafting our Longitude is painstaking blending, using the three varieties we think do consistently brilliantly in our environment – Cabernet Sauvignon, Shiraz and Malbec. We want to accentuate a unique South African combination of accessibility and complex diversity. Longitude must taste juicy and fruity. It must feel soft, but have intriguing, lingering tannins and flavour. The Cabernet Sauvignon gives structure and presence, the Shiraz adds a spicy, velvety mouth-feel and Malbec is there for an extra dollop of juicy, dark red fruit flavour.

Alcohol 14 %	Residual Sugar 4.0 g/l	Region Western Cape	Fermentation 25% Barrel matured for 12 months in combination of French, American & Hungarian oak barrels & 75% in stainless steel tanks.
Acidity 5.4 g/L	Alk Unit (UK) 10.5	Grape variety 42% Shiraz 31% Cabernet Sauvignon 27% Malbec	Cellaring Enjoy now or keep for up to 3 years.
pH 3.35			

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

Dark, rich, ruby red.

Bouquet

On the nose there is an explosion of plums and dark berries. Spicy undertones and hints of crushed cashew nuts and fresh mint gives this wine sweeping aroma dimensions.

Palate

The palate is all about silky tannins and length. Bright flavours of plums and berries combined with the subtle tannins, makes this an exceptionally smooth wine on the palate. It finishes with enticing richness and a hint of lingering chocolate.

Food

A great accompaniment to seasoned spiced Karoo lamb chops on the braai. It also goes well with roasted vegetarian dishes, like lentil, tomato and sweet potato lasagne.

