



# FLAGSTONE

SOUTH AFRICA

## Paradigm Chenin Blanc 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.

Like a story, this wine has a beginning and an end. Born from a single idea, it encourages to push the conventional understanding of how a wine should taste. The name itself, urges the drinker to shift any preconceived assumptions and challenge any concept or notion of what it should be.

This wine is crafted from a Certified Heritage bush vine vineyard planted in 1979 & is also 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> 13.5%	<b>Residual Sugar</b> 2.4 g/L	<b>Region</b> Agter-Paarl	<b>Fermentation</b> 55% Stainless Steel 45% Barrel fermented in 75% French & 25% Hungarian oak [50% new oak] for 6 months
<b>Acidity</b> 6.0 g/L	<b>UK Alcohol Unit</b> 10.1	<b>Grape variety</b> 100% Chenin Blanc	<b>Cellaring</b> Enjoy now or keep for up to 5 years
<b>pH</b> 3.38			

### 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

Brilliant gold with green tint.

#### Bouquet

Complex aromas of peach and dried fruit with a hint of lime.

#### Palate

Stone fruit follows through on the palate with a dusting of mixed spice, finishing with a well-balanced, crisp acidity.

#### Food

A perfect accompaniment to seafood and spicy dishes.

