



FLAGSTONE

SOUTH AFRICA

Poetry Chardonnay 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.

Poetry is about paired-down words, making, forming, creating. It is art, the essence of language, meaning a fundamental creative act using language. Accomplished poetry is a distillation of language so that meaning shines through. Powerful poetry is utter, it pulls no punches and is not concerned with excuses. It celebrates the joy and highlights the natural sadness of our human condition, poetry eulogises the cycle of nature. Poetry is romantic, poignant and it shows the compulsion of our heart, the engine of our ambition and the spirit of desire.

We don't expect our simple offerings to do all of this of course, but we hope our authentic work and insistence on integrity carries a message of hope and love long after the last delicious sip.

| | | | |
|---------------------------|----------------------------------|------------------------------------|--|
| Alcohol 13% | Residual Sugar 3.7 g/L | Region Western Cape | Fermentation Matured in stainless steel tanks. |
| Acidity 5.9 g/L | UK Alcohol Unit 9.75 | Grape variety Chardonnay | Cellaring Enjoy Now |
| pH 3.39 | | | |

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 white gold.

Bouquet

Zesty citrus aromas combine with dried peach and apricot.

Palate

Lime and grapefruit flavours follow through on the palate, complemented by a balanced acidity and lingering aftertaste.

Food

This Chardonnay is perfect with baked Camembert and dried cranberries or a BBQ chicken and roasted red pepper Panini.

