

The Surge 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.

The site where this Sauvignon Blanc is grown is very unique dry land soils, 310m above sea level, overlooking the icy, cold Atlantic Ocean on the West Coast of South Africa. The grapes for this wine are hand-picked, bunch-sorted and gently destemmed, then left on the skins for 18 hours at below 5°C. The Free Run juice is then drained and slowly settled by gravity over 48 hours. The juice is fermented at a low temperature to retain all the essential aromatics and kept on lees for 6 months after fermentation to extract maximum aroma and mouthfeel.

A Surge is a sudden, powerful, forward or upward movement, especially by a natural force such as a tide. In the afternoon, the warm air rises and pulls in the cold air from the ocean, cooling down the vineyards, directly impacting the unique flavours you will find when opening this bottle. Watch out, it will hit you like a surge!

AlcoholAcidity13.5 %6.6 g/L		Region Darling	Fermentation Stainless Steel Tanks		
Residual Sugar 1.4 g/L	pH 3.41	Grape variety 100% Sauvignon Blanc	Cellaring Enjoy now or keep for up to 5 years		

Tasting notes

Wine	style
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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

Displaying layers of fruit complexity with aromas of asparagus, green fig, citrus, passion fruit as well as a hint of guava.

Palate

The complexity of the nose is expressed on the palate giving this full-bodied wine a vibrant acidity and great length.



Allergens

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