



# FLAGSTONE

SOUTH AFRICA

## Tributary Chenin Blanc 2022

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.

Imagine starting at the sea, where a big river runs into the surf. You explore upstream looking for the source, the reason. A carefully crafted wine is a bit like a river. It is born of many influences, many tributaries.

This wine honours that philosophy because a balanced, delicious wine is always the result of many convergent energies; the weather, geography and the winemaker being just one of them. It is how they come together that counts.

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**  
1.0 g/L

**Region**  
75% Agter-Paarl  
25% Paarl

**Fermentation**  
80% Stainless Steel,  
20% Barrel fermented  
in 80% French &  
20% Hungarian oak  
for 6 months

**Acidity**  
5.9 g/L

**UK Alcohol Unit**  
10.1

**Grape variety**  
100% Chenin Blanc

**Cellaring**  
Enjoy now or keep for  
up to 5 years

**pH**  
3.24

### 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

Fresh peach, ripe apricot and dried pear introduce exotic aromas of this noble grape.

#### Palate

Tropical notes follow through to palate with hints of stone fruit, finishing with a well-balanced crisp acidity.

#### Food

A perfect accompaniment to seafood and spicy dishes.

