



FLAGSTONE

SOUTH AFRICA

Truth Tree Pinotage 2021

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 Truth Tree is the translation of the common name in isiXhosa for an Erythrina or Coral Tree. These are indigenous to the Eastern Cape, although they are part of the pea family and related species are distributed worldwide in tropical and sub-tropical areas. Distinctive bright red flowers appear in winter and the tree is quite breathtakingly beautiful.

It is said that the Xhosa believe that if you tell a lie in the shade of a Truth Tree, terrible things will befall you. As a result, important village council meetings, especially around critical issues and disputes, etc. would always be held in the shade of the Truth Tree.

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 14.5%	Residual Sugar 2.6 g/L	Region 55% Swartland 20% Paarl 13% Agter-Paarl 10% Stellenbosch 2% Wellington	Fermentation 70% French, 30% American [10% new oak] for 19 months.
pH 3.55	UK Alcohol Unit 10.8	Grape variety 97% Pinotage 3% Tempranillo	Cellaring Can be enjoyed now but can keep for another 3-5 years.
Acidity 5.8 g/L			

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

Bright ruby red colour.

Bouquet

Up-front dark berries with dark chocolate and subtle spicy undertones.

Palate

The palate is surprisingly rich and beautifully balanced. Flavours of darker blackberry and cherry with hints of dark chocolate and spicy oak.

Food

Pinotage is an incredible wine, because it is versatile enough to pair across a huge spectrum of dishes from oysters to game to spicy Middle Eastern cuisine. In fact, like Dragon Tree, it loves spices and even chillies.

It is gorgeous with slow-cooked duck drizzled with a pomegranate and cardamom gravy and served with potatoes roasted in duck dripping as well as a green salad of bitter leaves.

