



FLAGSTONE

SOUTH AFRICA

Word of Mouth Viognier 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.

Word of mouth is one of the most effective ways to spread news and share a discovery, and it's how we would like Flagstone's Viognier to become more widely known. A wine of such exciting substance that you can't help but tell your friends about it.

Conveying this message through word of mouth carries its own ironic twist in that this white wine grape is somewhat of an articulatory challenge and its pronunciation often leaves people tongue tied. At first glance one's not quite sure if this word should roll, bounce or pop off the tongue, so by naming our Viognier, "Word of Mouth" we make it that much easier to order off a menu.

Alcohol
13.5 %

Residual Sugar
1.1 g/L

Region
Stellenbosch

Fermentation
40% barrel fermented in 90% French & 10% Hungarian oak [75% new oak] for 6 months.

Acidity
5.9 g/L

UK Alcohol Unit
10.1

Grape variety
100% Viognier

Cellaring
Enjoy now or keep for another 3 years.

pH
3.30

Allergens

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

Wine style

Sweet 1 2 3 4 5 Dry
Light 1 2 3 4 5 Full bodied

Colour

In the glass, this wine is a brilliant white gold colour.

Bouquet

Aromas of water melon and peaches, with a floral hint.

Palate

Summer fruit aromas follow through on the palate with a hint of spiciness. Medium bodied with a fresh acidity and lingering aftertaste.

Food

Viognier is a food wine and it goes brilliantly with all sorts of food, its ample body and wonderful aroma make an unusual and exciting combination. This wine is fantastic with seafood, but also try it with salads, smoked salmon and spicy dishes.

A particular favourite pairing is with steamed mussels in a masala coconut broth.

