

FLAGSTONE

TRUST YOUR TASTE

Dragon Tree Cape Blend 2013

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 wine takes its name from a Dragon Tree (Genus: *Dracaena*) given to the Port Captain of Cape Town, by a passing ship's captain over 100 years ago, which grows above what used to be our barrel maturation cellar in the Waterfront. Our winery moved to Somerset west in 2002.

The Flagstone Dragon Tree Cape Blend is our underground, revolution wine. This is the one wine in our range that we can confidently describe as a cult wine. It has been so more or less since its first release in 2000. It's the wine the winemaking team buys more of than any other. Enough said.

I think what makes Dragon Tree such a successful, cult wine is the tannin structure. We earmark specific vineyards for Dragon Tree. They all have one thing in common, lots of stone and rock in the soil. We believe this contributes to a very specific tannin feel.

Alcohol	Residual sugar	Region	Fermentation
Acidity	UK Alcohol Unit	Grape variety	16-18 months in oak barrels
6.2 g/L	10.5	35% Cabernet Sauvignon	Cellaring Enjoy Now
pH		33% Shiraz	
3.39		30% Pinotage	
		2% Malbec	

Allergens

Gluten	Milk	Nuts	Peanuts	Egg	Fish	Molluscs	Crustaceans	Soya	Sesame	Mustard	Celery	Lupin	Sulphur Dioxide	GM O	Irradiated 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

Rich, ruby red

Bouquet

There is a mixture of rich dark fruit, cigar box and minty aromas with the wood well balanced. Sweet and spicy undertones gives this wine great depth

Palate

This wine is well balanced on the pallet showing fresh and crisp acidity. The middle pallet shows an explosion of fruit, leaving a lingering aftertaste.

Food

Perfect with smoked impala carpaccio served with a roast beetroot, strawberry, watercress and balsamic salad or serve with seared tuna with pak choi in a sesame-soy dressing!

