

Flamingo Bay Chenin Blanc/Sauvignon Blanc 2005

main variety Chenin Blanc

vintage 2005

analysis alc: 12.5 | ph: 3.65 | rs: 1.8 | ta: 6.2

type White

producer Darling Cellars

style Dry

winemaker Abe Beukes

taste Fruity

wine of Coastal

body Light

tasting notes

Fresh tropical fruit from the Chenin Blanc, complimented by cut grass from the Sauvignon Blanc, are the prominent flavours on the nose of this wine. A crisp, zesty and fruity palate leaves the taste buds longing for more. Enjoy next to the pool, with a light brunch, or as a nice sun downer.

blend information

80% Chenin Blanc, 20% Sauvignon Blanc

in the vineyard

Soil: Decomposed granite & hutton
Climate: Hot summers moderated by the cool influence of the Atlantic ocean. Sitting in a region blessed by superlative vineyards, exquisite Flamingo's and rare orchids, Darling Cellars is located close to the hamlet of Darling on the cool West Coast of South Africa. As a private company and with nearly 1.700ha under vine, winemaker Abe Beukes is now producing wines rivaling the best in the Cape. Flamingo's are a familiar sight in winter on the West Coast of South Africa, before migrating to the tranquil Etosha Pan in Namibia. Our Flamingo Bay range of wines echo the elegance of a wonderous bird in a style which is clean, fresh, fruity and vibrant.

about the harvest

Crush and destalk, 12 days fermentation at 14°C.



FLAMINGO BAY

2004
CHENIN BLANC
SAUVIGNON BLANC
SOUTH AFRICA