

Flamingo Bay Chenin Blanc/Sauvignon Blanc 2006

main variety Chenin Blanc

vintage 2006

analysis alc: 12.2 | ph: 3.58 | rs: 2.0 | ta: 6.1

type White

producer Darling Cellars

winemaker Abé Beukes

wine of Coastal

tasting notes

Fresh tropical fruit from the Chenin Blanc, complimented by grassy 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

error: Decomposed granite in the area surrounding Darling Hills. Hot summers moderated by the cool Atlantic. Vineyard type: Bush Vine, no irrigation. Flamingo Bay takes its name from the nearby flamingo inhabited lagoon on the West Coast which is in close proximity to the vineyards we use to make this wine. The idea behind Flamingo Bay is easy drinking fun wines which are rich in vibrant fruit, displays a little bit of complexity, but is never heavy, nor dull. Wines for all festive occasions.

about the harvest

yield: 5 t/ha Baling at Harvest: 22Â°B

in the cellar

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



FLAMINGO BAY

2004
CHENIN BLANC
SAUVIGNON BLANC
SOUTH AFRICA