

## 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 wondrous 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