



Flamingo Bay Chenin Blanc / Sauvignon Blanc 2008

main variety Chenin Blanc

vintage 2008

analysis alc: 12.24 | ph: 3.51 | rs: 1.9 | ta: 6.49

type White

producer Darling Cellars

style Dry

winemaker Abé Beukes & Welma Myburgh

taste Fruity

wine of Coastal

tasting notes

Fresh tropical fruit, especially from the Chenin Blanc are the prominent flavours on the nose of this wine. A crisp and zesty wine with grassy flavours from the Sauvignon Blanc leaves the taste buds longing for more.

blend information

75% Chenin Blanc

25% Sauvignon Blanc

food suggestions

Enjoy next to the pool, with a light brunch, or as a nice sundowner.

in the vineyard

Terroir: Decomposed granite in the area surrounding Darling Hills. Hot summers moderated by the cool Atlantic

Vineyard type: Bush Vine, no irrigation

The recent demarcation of the Darling district has led to a focus at Darling Cellars on wines which are terroir and varietal specific. The cool and temperate West Coast climate lends itself to a different micro- and mesoclimate which, along with the different types of soil, lead to unique grapes, which we guide into even more unique wines. Having 99% of all vineyards dry land and almost the same percentage as bush vine, this is as close to what nature intended for grapes to be as one can get.

FLAMINGO BAY

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 ton/ha

Balling at Harvest: 22° B