



## Flamingo Bay Chenin Blanc / Sauvignon Blanc 2010

main variety Chenin Blanc

vintage 2010

analysis alc: 12.50 | ph: 3.42 | rs: 4.8 | ta: 6.400 | va: 0.35 | ts02: 115 | fs02: 33

type White

producer Darling Cellars

style Dry

winemaker Abe Beukes & Welma Myburgh

taste Fruity

wine of Coastal

body Medium

### tasting notes

A great guava explosion on the nose introduces this wine to your senses. Some grassy flavours from Sauvignon Blanc leave the taste buds longing for more with a zesty lime, rather than a tropical finish. Enjoy next to the pool, with a light brunch, or as a nice sun downer.

### blend information

80% Chenin

20% Sauvignon Blanc

### in the vineyard

The recent domestication 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.

### about the harvest

Yield: 6-8 t/ha

Balling at Harvest: 21 B