

Flamingo Bay Chenin Blanc/Sauvignon Blanc 2006

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.

variety : Chenin Blanc | 80% Chenin Blanc, 20% Sauvignon Blanc

winery : Darling Cellars

winemaker : Abé Beukes

wine of origin : Coastal

analysis : alc : 12.2 % vol rs : 2.0 g/l pH : 3.58 ta : 6.1 g/l

type : White

pack : Bottle **closure :** Cork

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.

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
Balling at Harvest: 22Â°B

in the cellar : Crush and destalk, 12 days fermentation at 14Â°C .

Darling Cellars

Darling

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FLAMINGO BAY

2004
CHENIN BLANC
SAUVIGNON BLANC
SOUTH AFRICA

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