

PANDEMONIUM



FLYING DOG

GRENACHE BLANC | 2024

Dippy, delightful with ears in the clouds, our next adventure could come in leaps and bounds. Floral and fruity with apples and pears, follow along if anyone dares.

WINE OF ORIGIN

Voor Paardeberg

VARIETY/BLEND

100% Grenache Blanc

VITICULTURE

She doesn't just grow — she takes flight. Rooted on the storied slopes of the Voor-Paardeberg, Flying Dog draws her strength from Malmesbury shale and decomposed granite. Trellised to chase both sun and wind, she finds perfect balance between earth and air.

VINIFICATION

At dawn, the grapes were hand-picked and gently de-stemmed before a soft pressing to capture only the finest juice. Natural fermentation unfolded — 20% in older French foudre for freshness, 20% in first-fill 300 L French oak, and the balance in seasoned 300 L barrels. The wine then rested for eight months on the lees, with regular battonage to awaken its texture and soul.

TASTING NOTES

The wine opens with quiet intrigue — a delicate weave of green apple, orange citrus, floral lift and a whisper of flint. Notes of yellow peach, pear, and crisp apple unfold with ease, carrying through to a bright, citrus-driven palate. A gentle creaminess and subtle oak linger long after the sip, leaving a trace of minerality.

FOOD PAIRINGS

A natural companion to light and luminous fare — think crisp garden salads, fresh seafood, or grilled calamari enjoyed al fresco.

ANALYSIS

Alc: 13.04 %vol | pH: 3.45 | RS: 1.68 g/l | TA: 5.55 g/L

www.bellinghamwines.com

