



DARLING CELLARS

WEST COAST

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.

Wine:	Cabernet Sauvignon/Merlot
Vintage:	2008
Origin:	Darling
Cultivar(s):	60% Cabernet Sauvignon/40% Merlot
Winemaker:	Abé Beukes + Johan Nesenberend
Terroir:	Decomposed granite and Hutton in the area surrounding Darling Hills. Hot summers moderated by the cool Atlantic
Vineyard type:	Bush Vine, no irrigation
Yield:	6-8 t/ha
Balling at Harvest:	22.5°B
Vinification:	Crush and destalk, 10 days fermentation at 22°C
Maturation:	Maturing in Stainless Steel tanks with French oak staves for complexity
Alc:	13.72%
TA:	4.99 g/l
RS:	1.8 g/l
pH:	3.77

Winemaker's comments:

A well balanced wine with fruit and wood complementing each other for a great drinking experience. Hints of coffee, from light wood treatment, accentuates the red berry flavours of the Merlot while the black currants of the Cabernet compliments the light smokiness of the oak on the lingering palate.

