



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:	Cinsaut/Cabernet Sauvignon
Vintage:	2009
Origin:	Coastal
Cultivar(s):	70% Cinsaut/30% Cabernet Sauvignon
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:	14.09%
TA:	5.52 g/l
RS:	2.6 g/l
pH:	3.77

Winemaker's comments:

Medium bodied with a deep ruby colour, this is a generous and fruity blend exploding with aromas of dark forest fruit and mocha. A soft and appealing palate displays traces of cassis and black berries. A wine to be enjoyed now and for the next year or two.

Buy by the caseload!

