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WEST COAST

- Welcome Darlings! -

Welcome to the Darling Cellars newsletter. At some point in time, you have stated that you would like to receive the Darling Cellars newsletter and here it is! (Finally!!) If, for whatever reason, you'd like to not receive this news letter anymore, please click the link at the bottom of the page and you will be unsubscribed. But in the mean time, please enjoy this informative update on the universe that is Darling Cellars!

- Harvest report:

The 2009 vintage kicked off with a slow start in the last week of January with Chenin Blanc and concluded at the end of May with a bit of Noble Rot Chenin Blanc. E-mail us if you need some info on why the harvest started and ended with the same varietal! The chemistry of the various varietals looked much better than the last few years and as such we had better grapes to make our wines from. It wasn't a particularly hot vintage, which gave us less stress in the grapes, and winemakers, but a longer ripening period for better fruit development. In Abé's opinion, it is one of the top three of the last twelve years, so expect great things from this harvest...which brings us to the...



NEW VINTAGE RELEASES

- New vintage releases:

DC Bush Vine Sauvignon Blanc 2009: A wonderful example of this Darling Sauvignon Blanc. Much more fruit than 2008 and a better acidity too. This is truly what we expect of a Sauvignon from Darling! (R33.00 @ Cellar door)

Flamingo Bay Merlot Rosé 2009: A first for Darling Cellars, as we previously only produced a Pinotage Rosé. Expect more fruit, more juiciness and MUCH more pleasure when drinking this little gem of a wine! Ideal for when Spring eventually arrive! (R21 @ Cellar door)



EXPANSION IN PROGRESS

- Darling Cellars News:

In addition to the recent vintage, there have been a few other changes that have taken place. Johan Nesenberend left Darling Cellars after 13 years as red wine maker and Carel Hugo was appointed. We wish Johan all the best for the future and welcome Carel and his wife, Liesel to their new home. We hope you will enjoy being part of the Darling Cellars family. The expansions to the cellar are also progressing well. Phase one, with new fermentation tanks, rotary tanks and extra storage capacity was completed before the 2009 harvest and phase 2 with a new grape off-loading system, more fermentation capacity and some more storage space has begun and will be completed by the end of this year. With these additions and changes, we believe we can improve the quality of our wines even more and offer you, our Darling customers a better product and a better price!

- Interesting facts about Darling Cellars:

Did you know that we have about 93% of our vineyards as bush vines? We also do not irrigate the majority of our vines, so when we harvest our grapes, we have a natural balance in the grapes and the flavour displays the vintages' characteristics prominently! And if none of that made any sense, please e-mail me and I will be more than willing to explain in more detail why it is of significance. Till next time Darlings, drink Darling Cellars and be a Darling!

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