

Flamingo Bay Cinsaut/Cabernet Sauvignon 2005

main variety Cinsaut

vintage 2005

analysis alc: 14.6 | ph: 3.75 | rs: 2.8 | ta: 5.3

type Red

producer Darling Cellars

style Dry

winemaker Abé Beukes & Johan Nesenberend

taste Fruity

wine of Coastal

body Medium

tasting notes

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. Buy by the caseload!

ageing potential

A wine to be enjoyed now and for the next year or two.

blend information

70% Cinsaut, 30% Cabernet Sauvignon

in the vineyard

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 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. 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

about the harvest

Balling at Harvest: 22.5° B

in the cellar

Vinification: Crush and destalk, 10 days fermentation at 22°C. Maturation: Maturing in Stainless Steel tanks with French oak staves for complexity



FLAMINGO BAY

CINSAUT
CABERNET SAUVIGNON
SOUTH AFRICA