

Flamingo Bay Lagoon Rosé 2005

main variety Pinotage

vintage 2005

analysis alc: 12.5 | ph: 3.60 | rs: 2.30 | ta: 5.70

type Rose

producer Darling Cellars

style Off Dry

winemaker Abé Beukes & Albé Truter

taste Fruity

wine of Coastal

body Medium

tasting notes

An aromatic, dry rose with an explosion of red berry fruit and boiled sweets on the nose. Buy by the caseload!

blend information

100% Pinotage

food suggestions

Refreshing palate ideally suited for brunch with a smoked salmon salad or watching the sun set over a calm sea in summer.

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 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°C

in the cellar

Vinification: Crush and destalk, racked from the skins before fermentation, 14 days fermentation at 14°C. Maturation: Maturing in Stainless Steel tanks



FLAMINGO BAY

2004
LAGOON
ROSÉ
SOUTH AFRICA