



Flamingo Bay Cabernet Sauvignon / Merlot 2008

main variety Cabernet Sauvignon

vintage 2008

analysis alc: 13.3 | ph: 3.66 | rs: 2.1 | ta: 5.34

type Red

producer Darling Cellars

style Dry

winemaker Abe Beukes & Johan Nesenberend

taste Fruity

wine of Darling

body Light

tasting notes

A well balanced wine with fruit and wood complimenting each other to make for a great drinking experience. 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.

blend information

60% Cabernet Sauvignon, 40% Merlot

in the vineyard

Terroir: Decomposed granite and Hutton in the area surrounding Darling Hills. Hot summers moderated by the cool Atlantic

Vineyard type: Bush Vine, no irrigation

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.

about the harvest

Yield: 6-8 ton/ha

Balling at Harvest: 22.5° B