



## Flamingo Bay Merlot Rose - Discontinued

main variety Merlot

vintage 2010

analysis alc: 12.98 | ph: 3.31 | rs: 5.5 | ta: 6.6 | va: 0.40 | ts02: 136 | fs02: 33

type Rose

producer Darling Cellars

style Dry

winemaker Abe Beukes & Welma Myburgh

taste Fruity

wine of Darling

body Light

### tasting notes

Pomegranate and cranberry juice in colour, this is what summer drinking is all about. Strawberries and Turkish delight on the nose and even more obvious on the palate makes for a mouth watering appetising wine. A great wine to enjoy and flirt over!

### blend information

100% Merlot

### food suggestions

Wonderfully refreshing and thus the ideal drink to compliment light food.

### in the vineyard

Terroir: Decomposed granite 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: 21° B