

Flamingo Bay Lagoon Rosé 2004

main variety Pinotage

vintage 2004

analysis alc: 12.5 | ph: 3.44 | rs: 1.9 | ta: 6.01

type Rose

producer Darling Cellars

style Off Dry

winemaker Abe Beukes

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

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

Soil: Decomposed granite Climate: Hot summers moderated by the cool influence of the Atlantic ocean. Sitting in a region blessed by superlative vineyards, exquisite Flamingo's and rare orchids, Darling Cellars is located close to the hamlet of Darling on the cool West Coast of South Africa. As a private company and with nearly 1.700ha under vine, winemaker Abe Beukes is now producing wines rivaling the best in the Cape. Flamingo's are a familiar sight in winter on the West Coast of South Africa, before migrating to the tranquil Etosha Pan in Namibia. Our Flamingo Bay range of wines echo the elegance of a wondrous bird in a style which is clean, fresh, fruity and vibrant.

about the harvest

Crush and destalk, racked from the skins before fermentation, 14 days fermentation at 14°C.

in the cellar

Maturing in Stainless Steel tanks.



FLAMINGO BAY

2004
LAGOON
ROSÉ
SOUTH AFRICA