



Onyx Shiraz 2003

main variety Shiraz

vintage 2003

analysis alc: 14.5 | ph: 3.57 | rs: 2.5 | ta: 5.89

type Red

producer Darling Cellars

winemaker Abe Beukes

wine of Groenekloof/Darling

body Full

tasting notes

Veritas 2006 - Gold International Wine Challenge 2006 - Seal of Approval Decanter World Wine Awards 2006 - Bronze Swiss International Wine Awards 2006 - Seal of Approval Michelangelo International Wine Awards 2005 - Gold Medal Veritas 2005 - Bronze Spicy notes on the nose with aromas of coffee and mocha, accompanied by a full-bodied and well balanced palate. Great concentration of lingering fruit, the palate is seduced by the wines sheer opulence.

ageing potential

Drink now and over the next 5 to 10 years.

blend information

100% Shiraz

in the vineyard

The semi-precious stone of Onyx represents the dark granite bedrock so prevalent in the premium vineyard of Groenekloof. This vineyard, is without doubt, our most treasured pride and joy! It is only the very best of these selected parcels which produce wines of great depth and complexity that are bottled under Onyx.

Terroir: Deep dark coloured soils from decomposed granite in the Darling hills.

Vineyards: Bush vine/dry land

Climate: The climate is positively influenced by the Atlantic Ocean with sunny days and cool nights.

about the harvest

Crush and destalk, 14 days fermentation at 25°C

in the cellar

Ageing: A combination of new and second fill 300 litre French Oak barrels. Aged for 15 months, with an additional 6 months bottle ageing before release.