



Onyx Sauvignon Blanc 2008

main variety Sauvignon Blanc

vintage 2008

analysis alc: 12.67 | ph: 3.32 | rs: 2.3 | ta: 6.09

type White

producer Darling Cellars

style Dry

winemaker Abe Beukes & Welma Myburgh

taste Herbaceous

wine of Darling

body Medium

tasting notes

Nettles, passion fruit, green figs and traces of gooseberry on the nose. The palate displays mineral complexity with a well-rounded balance and a long lingering aftertaste.

blend information

100% Sauvignon Blanc

food suggestions

Seafood dishes, served on a garden salad in early summer ... the perfect accompaniment.

in the vineyard

Terroir: South western facing slopes on deep granite soils are the preferred sites for these vineyards.

Vineyard type: Bush Vine, no irrigation.

The Onyx semi-precious stone, resembling the dark granite soils of Darling' premier vineyards, was chosen as the name for our flagship range. Used as a decorative stone in jewellery, it shines as the jewels in the crown of Darling Cellars' production.

Onyx comes from specific vineyards which are chosen for their uniqueness in prominent terroir flavours. These vineyards are planted in the best terroir for the specific varietal. Vineyards are carefully monitored by the winemaker who ultimately decides when the grapes will be harvested. These grapes are handled separately in the cellar to preserve their natural quality and uniqueness.

Onyx is a dedicated concept from site selection, through to the final drop in the glass at the end of a bottle

about the harvest

Yield: 4 ton/ha

Balling at Harvest: 22-23° B