



Onyx Kroon 2004

main variety Shiraz

vintage 2004

analysis alc: 14.90 | ph: 3.59 | rs: 2.9 | ta: 5.62

type Red

producer Darling Cellars

style Dry

winemaker Abé Beukes & Johan Nesenberend

wine of Groenekloof/Darling

tasting notes

A unique blend in South Africa, and for that matter, in the world! With all components fermented together, another unique concept comes to the fore. This wine is from the beginning destined to be Kroon, no blending afterwards, no alterations. Thus only the best grapes are used for this small production of our Flagship wine. Chocolate, cinnamon and spicy notes on the nose, with lots of supporting fruit. A true drinking experience and a must have with good food and friends.

blend information

58% Shiraz, 25% Pinotage, 7% Barbera, 5% Grenache, 5% Mourvedre

in the vineyard

Terroir: Deep dark coloured soils from decomposed Granite in the Darling Hills. Micro climate positively influenced by the Atlantic with sunny days and cool evenings

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: 3-4 ton/ha

Balling at Harvest: 24° B