



Onyx Cabernet Sauvignon 2007

main variety Cabernet Sauvignon

vintage 2007

analysis alc: 14.68 | ph: 3.62 | rs: 2.5 | ta: 5.57

type Red

producer Darling Cellars

style Dry

winemaker Abe Beukes

taste Fragrant

wine of Groenekloof/Darling

body Full

tasting notes

A clean example of more typical Cabernet Sauvignon characteristics than what Darling normally produces. With a little breathing, the typical bamboo, seaweed, kelp - Darling characteristics - come to the fore. Gritty, firm tannins give this wine a solid palate with hints of almonds and currants, which are supported by blackberries. A hint of X-mas cake colour the palate of this beautifully balanced wine.

ageing potential

Ready for drinking with a good 5 years to look forward to.

blend information

100% Cabernet Sauvignon

in the vineyard

Terroir: Deep Hutton soils from decomposed granite dominate the sites chosen for these vines

Vineyard type: Bush Vine, no irrigation, Single Vineyards

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

Crush and destalk, 12-14 days fermentation at 25-28°C.