



Onyx Cabernet Sauvignon 2000

main variety Cabernet Sauvignon

vintage 2000

analysis alc: 13.73 | ph: 3.75 | rs: 2.2 | ta: 6.03

producer Darling Cellars

winemaker Abe Beukes

wine of Groenekloof/Darling

tasting notes

Veritas 2003 - SilverSAA Onboard Listing (Business Class) 88 points - Wine Spectator for 2003 Matured in 300 liter French oak barrels for 12 months. A very attractive spicy nose with aromas of coffee and mocha and accompanied by a full-bodied and well-balanced palate. Delicate dark berry fruit slides over the plate with finesse and opulence.

ageing potential

8-10 years

blend information

100% Cabernet Sauvignon

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 soils possessing decomposed granite Vineyard: Bush vine - no irrigation and single vineyard wine. Yield: 3 - 4 tons per hectare Climate: 2000 was a typical West Coast vintage with sunny days that produced healthy, ripe grapes.

in the cellar

Barrel maturation in French Oak, 60% New and 40% second fill for about 12 months.