



Onyx Sauvignon Blanc 2003

main variety Sauvignon Blanc

vintage 2003

analysis alc: 13.27 | ph: 3.28 | rs: 1.1 | ta: 7.15

type White

producer Darling Cellars

winemaker Abe Beukes

wine of Groenekloof/Darling

tasting notes

An abundance of tropical flavours of passion fruit, guava and banana, combined with the typical, fresh, herbaceous aromas of nettles. In the mouth, the fullness of the wine is complemented by ripe fruit flavours with a well-rounded balance and a long, lingering aftertaste of green fig and sweet pepper.

blend information

100% Sauvignon Blanc

food suggestions

This wine will be an excellent accompaniment to most sea food dishes as well as chicken and lamb.

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: Selected vineyards to ensure top quality grapes. Yield: 3 ton per hectare. Climate: South facing slopes, influenced by cool breezes from the Atlantic Ocean.

in the cellar

Kept on lees for 3 months in stainless steel tanks. Packing: 6 x 750ml