



Onyx Shiraz 2002

main variety Shiraz

vintage 2002

analysis alc: 14.92 | ph: 3.52 | rs: 3.3 | ta: 6.83 | va: 0.70 | ts02: 127 | fs02: 54

type Red

producer Darling Cellars

winemaker Abe Beukes

wine of Groenekloof/Darling

tasting notes

88 points in the Wine Spectator USA of 15 November 2004 Veritas 2004 - Bronze Matured in 300 liter French oak barrels for 15 months. A very attractive spicy nose with aromas of coffee and moccha accompanied by a full-bodied and well-balanced palate. Great concentration of fruit "a truly magnificent wine that seduces the palate through its finesse and sheer opulence.

ageing potential

Drink now and over the next 5 to 10 years.

blend information

100% Shiraz

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 dark coloured soils from decomposed granite in the Darling hills.

Vineyards: Bush vine/dry land

Climate: The climate is positively influenced by the Atlantic Ocean with sunny days and cool nights.

in the cellar

Ageing: A combination of new and second fill French oak. (300 liter barrels).

Packaging: 6 x 750 ml