



## Onyx Pinotage 2002

main variety Pinotage

vintage 2002

analysis alc: 14.0 | ph: 3.80 | rs: 2.1 | ta: 5.72

type Red

producer Darling Cellars

style Dry

winemaker Abe Beukes

taste Fragrant

wine of Groenekloof/Darling

body Full

### tasting notes

Veritas 2005 - Bronze Veritas 2004 - Bronze Vanilla pod, pungent flavours of small red berries and a slight hint of banana makes up the complex nose on this fine Pinotage. A subtle wine with underlying complexity which only presents itself with time.

### ageing potential

Enjoy from 2005 to 2012.

### blend information

100% Pinotage

### 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. Darling hills. Vineyards: Bush vine/dry land Climate: The climate is positively influenced by the Atlantic Ocean with sunny days and cool nights.

### about the harvest

Crush and destalk, 12-14 days fermentation at 23-25°C

### in the cellar

80% French Oak and 20% American " a selection of first and second fill 300 litre barrels, aged for 14 months.