



Onyx Sauvignon Blanc 2004

main variety Sauvignon Blanc

vintage 2004

analysis alc: 13.0 | ph: 3.44 | rs: 1.0 | ta: 6.68

type White

producer Darling Cellars

style Dry

winemaker Abe Beukes

taste Fruity

wine of Groenkloof/Darling

tasting notes

Veritas Awards - Bronze
Michelangelo International Wine Awards 2005 - Silver Medal
International Wine Challenge 2005 - Seal of Approval
Nettles, passion fruit, asparagus and traces of gooseberry on the nose. The palate displays a fullness with a well-rounded balance and a long lingering aftertaste of green fig.

blend information

100% Sauvignon Blanc

food suggestions

Seafood dishes, served on a garden salad in early summer – the perfect accompaniment.

in the vineyard

The semi-precious stone of Onyx represents the dark granite bedrock so prevalent in the premium vineyard of Groenkloof. 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.

about the harvest

Crush and destalk, 14 days fermentation at 13°C.

in the cellar

Left on lees for 3 months in Stainless Steel tanks to add complexity and depth.