

Onyx Sauvignon Blanc 2005

main variety Sauvignon Blanc

vintage 2005

analysis alc: 12.7 | ph: 3.47 | rs: 1.4 | ta: 6.71

type White

producer Darling Cellars

winemaker Abe Beukes

wine of Groenkloof/Darling

tasting notes

International Wine Challenge 2006 - Bronze Swiss International Air Lines Wine Awards 2006 - 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

Onyx comes from specific vineyards which are selected for their uniqueness in prominent terroir flavours. These vineyards are planted in the best terroir for the specific varietal. Vineyards are carefully monitored by the winemaker who ultimately decides when the grapes will be harvested. These grapes are handled separately in the cellar to preserve their natural quality and uniqueness. Terroir: South western facing slopes on deep granite soils are the referred sites for these vineyards. Vineyard type: Bush Vine, no irrigation. Single vineyards.

about the harvest

yield: 3t/ha Baling at Harvest: 22-23°C

in the cellar

winification: Crush and destalk, 14 days fermentation at 13°C. Maturation: Left on lees for 3 months in Stainless Steel tanks to add complexity and depth.

