

Onyx Sauvignon Blanc 2006

main variety Sauvignon Blanc

vintage 2006

analysis alc: 12.5 | ph: 3.53 | rs: 2.1 | ta: 7.45

type White

producer Darling Cellars

winemaker Abe Beukes & Albe Truter

wine of Darling

tasting notes

Michelangelo Awards 2006 - Silver Medal 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 preferred sites for these vineyards. Vineyard type: Bush Vine, no irrigation. Single vineyards.

about the harvest

Yield: 3t/ha Balling at Harvest: 22-23°B

in the cellar

Vinification: 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.

