



## Onyx Noble Late Harvest 2008

main variety Chenin Blanc

vintage 2008

analysis alc: 12.66 | ph: 3.70 | rs: 134 | ta: 9.79

type Dessert

producer Darling Cellars

style Sticky

winemaker Abe Beukes & Welma Myburgh

taste Fruity

wine of Groenekloof/Darling

body Full

### tasting notes

This Noble Late Harvest was made in a Southern style, with lower sugar and more wood influences. The wine shows dried fruit flavours and a good concentration on the palate. The sugar, acid and alcohol is well balanced and the wood maturation adds to the complexity and structure of this sweet wine.

### blend information

80% Chenin Blanc

20% Weisser Riesling

### in the vineyard

Terror: Deep, dark coloured Lатарite soils in the Darling Hills. Micro climate positively influenced by the Atlantic with sunny days and cool evenings. Rainy weather in the last stages of the harvesting season induced Botrytis fungal growth.

Vineyard type: Bush Vine, no irrigation.

The Onyx semi-precious stone, resembling the dark granite soils of Darling' premier vineyards, was chosen as the name for our flagship range. Used as a decorative stone in jewellery, it shines as the jewels in the crown of Darling Cellars' production.

Onyx comes from specific vineyards which are chosen 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.

Onyx is a dedicated concept from site selection, through to the final drop in the glass at the end of a bottle

### about the harvest

Yield: 3 ton/ha

Balling at Harvest: 35° B