



Onyx Shiraz 2006

main variety Shiraz

vintage 2006

analysis alc: 14.59 | ph: 3.61 | rs: 2.2 | ta: 5.59

type Red

producer Darling Cellars

style Dry

winemaker Abé Beukes & Johan Nesenberend

wine of Groenekloof/Darling

body Full

tasting notes

Showing its Darling heritage with darker forest fruits, and a hint of plum and dark chocolate on the nose. The soft tannins and smokiness will mature a typical old world truffle, meaty and savoury Darling Syrah! Nothing overripe, but full-bodied and integrated ...

ageing potential

Nothing overripe, but full bodied and integrated... Age for a maximum of 8 years and savour with friends, food and ... or maybe just spoil yourself!

blend information

100% Shiraz

in the vineyard

Terroir: Deep dark coloured soils from decomposed Granite in the Darling Hills. Micro climate positively influenced by the Atlantic with sunny days and cool evenings.

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: 4-6 ton/ha

Balling at Harvest: 24° B