

## Onyx Kroon 2002

main variety Shiraz

vintage 2002

analysis alc: 15.0 | ph: 3.66 | rs: 3.7 | ta: 6.41

type Red

producer Darling Cellars

winemaker Abe Beukes

wine of Groenekloof/Darling

### tasting notes

Michelangelo International Wine Awards 2005 - Silver Medal  
Veritas 2005 - Bronze  
Fairbairn Capital Trophy Wine Show 2004 - Bronze  
Veritas 2004 - Silver  
A unique blend in South Africa, and for that matter, in the world! With all components fermented together, another unique concept comes to the fore. This wine is from the beginning destined to be Kroon, no blending afterwards, no alterations. Thus only the best grapes are used for this small production of our Flagship wine. Spicy notes on the nose with lots of supporting fruit – a true drinking experience.

### ageing potential

Ageing capacity 8-10 years.

### blend information

55% Shiraz, 35% Pinotage, 5% Grenache, 5% Cinsaut

### in the vineyard

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

Vineyard: Bush vine – no irrigation

Yield: 3/4 tons per hectare

Climate: Hot summer days and cool nights positively influenced by the Atlantic Ocean and Benguela current.

### about the harvest

Crush and destalk, 14-16 days fermentation at 25°C. All components are fermented together.

### in the cellar

Aged for 15 months in new 300 litre French oak barrels.

