

Onyx Cabernet Sauvignon 2002

main variety Cabernet Sauvignon

vintage 2002

analysis alc: 14.0 | ph: 3.53 | rs: 3.7 | ta: 6.04

type Red

producer Darling Cellars

style Dry

winemaker Abe Beukes

taste Fragrant

wine of Groenekloof/Darling

body Full

tasting notes

Prominent black currant coolis on the nose and palate, supported by ripe tannins and a full fruity palate. A wine to be cellared and enjoyed on special occasions.

ageing potential

8-10 years

blend information

100% Cabernet Sauvignon

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 possessing decomposed granite Vineyard: Bush vine - no irrigation and single vineyard wine Yield: 3 - 4 tons per hectare Climate: 2000 was a typical West Coast vintage with sunny days that produced healthy, ripe grapes.

about the harvest

Crush and destalk, 12-14 days fermentation at 25-28°C.

in the cellar

Barrel maturation in French Oak " 60% new and 40% second fill for 14 months. Bottle aged for 6 months before release.

