

Onyx Sauvignon Blanc 2004

International Wine Challenge 2005 - Seal of Approval
Michelangelo International Wine Awards 2005 - Silver Medal
Veritas 2004 - Bronze

An abundance of tropical flavours of passion fruit, guava and banana, combined with the typical, fresh, herbaceous aromas of nettles. In the mouth, the fullness of the wine is complemented by ripe fruit flavours with a well-rounded balance and a long, lingering aftertaste of green fig and sweet pepper.

This wine will be an excellent accompaniment to most sea food dishes as well as chicken and lamb.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery :

winemaker : Abe Beukes

wine of origin : Coastal

analysis : alc : 12.97 % vol rs : 1.0 g/l pH : 3.44 ta : 6.68 g/l va : 0.34 g/l so2 :
122 mg/l fso2 : 60 mg/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle

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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: Selected vineyards to ensure top quality grapes.

Yield: 3 ton per hectare

Climate: South facing slopes, influenced by cool breezes from the Atlantic Ocean.

in the cellar : Kept on lees for 3 months in stainless steel tanks.

Packing: 6 x 750ml