

## Onyx Sauvignon Blanc 2005

International Wine Challenge 2006 - Bronze

Swiss International Air Lines Wine Awards 2006 - Seal of Approval

Nettles, passion fruit, asparagus and traces of gooseberry on the nose. The palate displays a fullness with a well-rounded balance and a long lingering aftertaste of green fig.

Seafood dishes, served on a garden salad in early summer is the perfect accompaniment.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Darling Cellars

**winemaker :** Abe Beukes

**wine of origin :** Groenkloof/Darling

**analysis :** alc : 12.7 % vol    rs : 1.4 g/l    pH : 3.47    ta : 6.71 g/l

**type :** White

**pack :** Bottle

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**in the vineyard :** Onyx comes from specific vineyards which are selected 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.

**Terroir:** South western facing slopes on deep granite soils are the preferred sites for these vineyards.

**Vineyard type:** Bush Vine, no irrigation. Single vineyards.

**about the harvest:** Yield: 3t/ha

**Balling at Harvest:** 22-23°C

**in the cellar :** Vinification: Crush and destalk, 14 days fermentation at 13°C.

**Maturation:** Left on lees for 3 months in Stainless Steel tanks to add complexity and depth.



### Darling Cellars

Darling

022 492 2276

[www.darlingcellars.co.za](http://www.darlingcellars.co.za)

