

Onyx Sauvignon Blanc 2004

Veritas Awards - Bronze

Michelangelo International Wine Awards 2005 - Silver Medal

International Wine Challenge 2005 - 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! the perfect accompaniment.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Darling Cellars

winemaker : Abe Beukes

wine of origin : Groenkloof/Darling

analysis : alc : 13.0 % vol rs : 1.0 g/l pH : 3.44 ta : 6.68 g/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.

about the harvest : Crush and destalk, 14 days fermentation at 13°C.

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

Darling Cellars

Darling

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