

Survivor Cabernet Sauvignon 2015

A robust barrel-matured wine with lavish flavours of sweet fruit and luscious chocolate mingling with savoury touches and a hint of vanilla.

Fresh Grilled Tuna Rack of Lamb Mushrooms Emmenthal Cheese

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Overhex Wines

winemaker : Willie Malan

wine of origin : Swartland

analysis : alc : 14.5 % vol rs : 3.2 g/l pH : 3.6 ta : 5.6 g/l

type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**

pack : 0 **size :** 750ml **closure :** Cork

2015

in the vineyard : Grapes were sourced from low-yielding (6 – 8 t/ha) old vines (10 – 20 years old) located on DB Rust's farm Constantia. The soils are deep red Oakleaf and Hutton ensuring excellent water-retention and adding structure and fullness to the wines. The vines have been planted in such a way to benefit optimally from the cool Benguela current sea breezes. These breezes cause summer temperatures to range between 20 – 30°C.

about the harvest: The 2015 harvest had the earliest start in decades and was also one of the driest in years, with a 1 – 2% smaller grape harvest promising exceptional wines. Warm weather in August resulted in earlier bud break, after which a warm, dry and windy summer kept vineyard growth under control and accelerated ripening. Although the dry, warm conditions – and especially a lack of rain – necessitated additional irrigation, the dry weather during harvest time was ideal to ensure healthy grapes without diseases or rot. This dryland region's crop decreased, but smaller berries promise remarkable quality.

in the cellar : Harvesting occurred at optimal ripeness when the grapes were between 25 – 26° Balling. Picking was done in the early morning hours to ensure the grapes arrived cool at the cellar. Dry ice and sulphur was added prior to transport to protect the grapes from oxidation. Cold soaking was done for 24 hours before inoculation. Grapes remained on the skins for 24 hours to allow for colour extraction. Fermentation lasted between 4 and 6 days at 22 – 25°C. The wine underwent malolactic fermentation in 300L medium toasted Vicard and Taransaud barrels of which 10% was new French oak, 80% was second fill French oak and the remaining 10% was Hungarian oak – to add spiciness. Barrel maturation lasted for 18 months whereby the wine was racked only once.

