

Survivor Merlot Cabernet Sauvignon 2014

A robust, barrel-matured blend 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 | 70% Merlot and 30% Cabernet Sauvignon

winery : Overhex Wines

winemaker : Willie Malan

wine of origin : Swartland

analysis : alc : 14.5 % vol rs : 3.2 g/l pH : 3.62 ta : 5.61 g/l

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

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

in the vineyard : The vineyard is located on DB Rust's farm Constantia. The soils are deep red Oakleaf and Hutton soils ensuring excellent water-retention and adding structure and fullness to the wines. The vines have been planted in such a way that they benefit the most from the cool sea breezes from the Benguela current which in turn causes the summer temperatures to range between 20-30 °C.

about the harvest: The 2014 harvest commenced two weeks later than normal, resulting in white wines with intense tropical fruit flavours and good varietal characteristics. The red wines have very good colour and soft, ripe tannins. The late start was due to late, cold winter conditions and a cooler spring. High rainfall mid-November and in January led to producers having to irrigate much less, but applying stricter disease control measures at higher input costs to limit losses. Above average yields of exceptional quality were specifically obtained in the coastal regions.

in the cellar : Merlot: The grapes were harvested at 25°Balling, the grapes were cold soaked for 24 hours before being inoculated with RX60, the fermentation lasted 7 days at 15 – 25 °C. The wine underwent malolactic fermentation in stainless steel tanks after which they were placed in 300L French 1st fill medium toasted Canton and Taransaud barrels. The wines were matured in the barrels for 16months. Cabernet Sauvignon: The grapes were harvested at 26°Balling, the grapes were cold soaked for 24 hours before being inoculated with NT202 from Anchor, the fermentation lasted 7 days at 24 – 27 °C. The wine underwent malolactic fermentation in 300L French 1st fill medium toasted Vicard and Taransaud barrels. The wines were matured in the barrels for 16 months.