

## Survivor Chenin Blanc 2016

A barrel-fermented wine that rewards with a medley of apricot and peach flavours. Showing excellent oak integration and a fresh lime zest finish.

French Onion Tart Roast Chicken Creamy Butternut Camembert

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Overhex Wines

**winemaker :** Ben Snyman

**wine of origin :** Swartland

**analysis :** alc : 13.5 % vol   rs : 5 g/l   pH : 3.2   ta : 6.7 g/l

**type :** White   **style :** Dry   **body :** Full   **taste :** Fruity   **wooded**

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

**in the vineyard :** Grapes were sourced from a selection of low-yielding (6 – 7 t/ha) vineyard blocks 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 2016 harvest was the smallest in five years after a hot, dry growing season impacted yields. Dryland regions such as the Swartland were among the worst affected as heatwaves continued well into October. Despite this, quality is good as the drier season resulted in healthier vineyards, smaller berries and more concentrated fruit flavours.

**in the cellar :** The grapes were harvested at 22° Balling and 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. No skin contact was given and the free run juice was separated from the press juice. Reductive winemaking practises were followed to retain as much flavour and complexity in the wine as possible. 30% of the Chenin blanc was fermented in stainless steel tanks, the juice was inoculated and fermentation temperature was kept at around 12°C for 3 weeks. 70% of the Chenin blanc underwent barrel fermentation in 100% first fill 500L untoasted Sylvain French Oak barrels, Laffort's X5 yeast was used. The barrels were rolled once daily after fermentation followed by once a month for four months. The wines was matured in the barrels for four months before being blended and bottled.

