

Survivor Sauvignon Blanc 2016

A partially barrel-fermented wine with a creamy texture and bright tropical fruit flavours. Crisp acidity and subtle minerality add to the attraction.

Seafood Asparagus Artichokes Boursin Cheese

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Overhex Wines

winemaker : Ben Snyman

wine of origin : Swartland

analysis : alc : 13.5 % vol rs : 1.8 g/l pH : 3.2 ta : 6.7 g/l

type : White **style :** Dry **body :** Medium **taste :** Mineral **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 : Harvesting occurred at optimal ripeness when the grapes were between 22 – 23° 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. Skin contact was given for three hours and thereafter 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. 60% of the Sauvignon blanc was fermented in stainless steel tanks, the juice was inoculated and fermentation temperature was kept at around 12°C for three weeks. 40% of the Sauvignon blanc underwent barrel fermentation in 100% first fill 500L untoasted Sylvain French oak barrels. The barrels were rolled once weekly after fermentation followed by once a month for four months. Barrel maturation lasted for four months before blending and bottling took place. This allowed for the retention of the fruit component.

