

Survivor Offspring White Blend 2016

The wine brims with aromas of passion fruit, peach and hints of melon that follow through on the palate and linger on the crisp aftertaste.

This versatile blend is a delicious match for fresh sushi, steamed mussels, vegetarian quiche or pasta and spring rolls with mild Asian dipping sauce.

variety : Chenin Blanc | 60% Chenin Blanc, 30% Sauvignon Blanc and Viognier 10%

winery : Overhex Wines

winemaker : Dirk Rust

wine of origin : Western Cape

analysis : alc : 13 % vol rs : 2.1 g/l pH : 3.5 ta : 5.5 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

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

in the vineyard : The vineyards are planted in deep red soils with excellent water-retention adding structure and fullness to the wines.

about the harvest: The 2016 harvest was significantly smaller than the past three vintages. The harvest was a challenge for both viticulturists and winemakers as it was one of the driest growing seasons. Winemakers were faced with lower sugar and acid levels which called for innovative winemaking techniques to produce high quality wine. The smaller crop did however result in the formation of smaller berries with a higher concentration of flavours and colour. Overall the wines are showing exceptional flavour and good structure with a fresh, crisp finish.

in the cellar : All grapes were harvested in the early morning. The Sauvignon Blanc received skin contact for three hours while the Chenin Blanc and Viognier were pressed immediately. Following natural settling the juice was fermented in stainless steel tanks at around 12 to 13 degrees Celsius for three weeks. Batonage was applied to the tanks after fermentation – every day for a month. The wine was then racked from the gross lees and remained on the fine lees until just before bottling.

