

Survivor Méthode Cap Classique Brut 2011

Warm, rich and full flavoured with distinctive toastiness as well as some citrusy freshness. Stylish and sophisticated with an abundance of fruit this MCC is beautifully precise with crisp lemon fruit, herb and apple complexity. It is concentrated and intense with lovely fruit expression. Quite dry and savoury. A complex, refined of great appeal.

Creamy Butter Chicken Fried Mushrooms Butternut Ravioli Pear and Rocket Salad Sweet Poached Pears in MCC Chicken Pie

variety : Chardonnay | 85% Chardonnay and 15% Pinot Noir

winery : Overhex Wines

winemaker : Ben Snyman

wine of origin : Swartland

analysis : alc : 11.5 % vol rs : 7.5 g/l pH : 3.2 ta : 6.3 g/l

type : Cap_Classique **style** : Dry **body** : Medium **taste** : Fruity **wooded**

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

in the vineyard : After years of experimentation, the low yielding vineyards for this base wine was selected based on proven quality delivered. Vineyards yielded 8-10 tons/ha and irrigation is done only once before harvest.

about the harvest: Despite the dry season and difficult circumstances of 2011 wine quality was determined by the origin of the grapes and the winemaker. Grapes were harvested early January while temperatures were not as warm as during the rest of the harvesting season.

in the cellar : Grapes were harvested by hand during the early hours of the morning at 18-19 °Balling. Grapes were handpicked and sorted. It went to the cellar on trucks in 18kg baskets to prevent bruising of the grapes during transportation. The baskets were off loaded and grapes went directly into the vacuum press. A soft pressing program cycle, written by the winemaker, was used to extract only the finest cuvee juice. Grape juice was settled overnight, racked the next morning and inoculated with a selected yeast strain. Alcoholic fermentation followed at 13-16 °C. Malolactic fermentation was done after alcoholic fermentation. The base wines were blended, 85% Chardonnay and 15% Pinot Noir. The bottling process followed with inoculation of yeast during the filling process. Wines underwent fermentation in the bottle and matured for 4-5 years on the lees. Riddling was done by hand on wooden riddling racks. Disgorgement was done in September 2016. The final product was cork aged for 6 months before the release of this exceptional MCC.

