

Survivor Offspring White Blend 2017

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, Viognier 10%

winery : Overhex Wines

winemaker : Dirk Rust

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 1.6 g/l pH : 3.39 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 2017 harvest in the Swartland obtained slightly larger crops following sharp declines in 2016 and larger than expected because of the dry season. Cooler nights during the growing season and more significant heat waves during harvest time buffered the effect of the drought. The warm and dry weather resulted in small and healthy berries with good intensity, sufficient sugar levels and low.

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.

