

## Survivor Cabernet Sauvignon 2017

A robust barrel-matured wine with lavish flavours of sweet fruit and luscious chocolate mingling with savoury touches and a hint of vanilla.

Fresh Grilled Tuna Rack of Lamb Mushrooms Emmenthal Cheese

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Overhex Wines

**winemaker :** Willie Malan

**wine of origin :** Swartland

**analysis :** alc : 14 % vol    rs : 3.8 g/l    pH : 3.59    ta : 6.3 g/l

**type :** Red    **style :** Dry    **body :** Full    **taste :** Herbaceous    **wooded**

**pack :** 0    **size :** 750ml    **closure :** Cork

2019 International Wine & Spirit Competition - Silver

**in the vineyard :** Grapes were sourced from low-yielding (6 – 8 t/ha) old vines (10 – 20 years old) 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 the last few years after a hot, dry growing season. 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 and colours.

**in the cellar :** Harvesting occurred at optimal ripeness when the grapes were between 25° - 26° 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. Cold soaking was done for 24 hours before inoculation. Grapes remained on the skins for 24 hours to allow for colour extraction. Fermentation lasted between 4 and 6 days at 22° - 25° C. The wine underwent malolactic fermentation in 300L medium toasted Vicard and Taransaud barrels of which 10% was new French oak, 80% was second fill French oak and the remaining 10% was Hungarian oak – to add spiciness. Barrel maturation lasted for 18 months whereby the wine was racked only once.

