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Survivor Wild Ferment Syrah 2017

This wine has intense flavours of spice, violets and blackberries. The wine finishes off with soft, round tannins and oak.

Barbecue chicken and griddled vegetables | Spicy stir-fry pork with cabbage | Roasted leg of lamb with olives and peppers | Barbecue spare Ribs

variety : Shiraz | 100% Syrah
winery : Overhex Wines
winemaker : Willie Malan and Ben Snyman
wine of origin : Worcester
analysis : **alc :** 14.0 % vol **rs :** 7.2 g/l **pH :** 3.6 **ta :** 5.0 g/l
type : Red **style :** Dry
pack : Bottle **size :** 750ml **closure :** Cork

2019 Old Mutual Trophy Wine Show - Silver



in the vineyard : The average 2017 harvest temperature was low with exceptionally cold weather conditions. The vineyards generally showed good and balanced growth without being excessive or too vigorous. In most cases the water supply was sufficient for ripening while the ripening period was coolerbr /and dryer than usual. The grapes reached good acidity and lower pH levels and in most cases managed to accumulate sufficient sugar levels. The season was characterised by healthy, full-flavoured grapes.br /The vineyards are planted in yellow to reddish-brown soils.

about the harvest: The average 2017 harvest temperature was low with exceptionally cold weather conditions. Grapes were hand harvested early in the morning.

in the cellar : Grapes were hand harvested early in the morning. 30% of the Syrah grapes were placed as whole bunches in 500L French oak barrels. The barrels were then filled with 70% crushed Syrah grapes. Fermentation commenced naturally, and a strict punch-down schedule was followed forbr /10 days. After fermentation barrels were closed and extended skin contact occurred for 60 days during which malolactic fermentation took place. After 60 days the wine is removed from the skins and placed in third-fill French oak barrels for 12 months.