

Survivor Wild Ferment Chardonnay 2018

A barrel-fermented wine that rewards with oatmeal and lime on the nose and layers of citrus on the palate. This wine is showing excellent oak integration.

Veal Pork, Creamy Butternut, Lobster Thermidor

variety : Chardonnay | 100% Chardonnay

winery : Overhex Wines

winemaker : Ben Snyman

wine of origin : Swartland

analysis : alc : 13.5 % vol rs : 4.7 g/l pH : 3.53 ta : 5.57 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

ageing : 1-2 years after bottling.

in the vineyard : Grapes were sourced from a selection of low-yielding (6-7 t/ha) vineyard Chardonnay vineyard blocks in the Robertson region. The red clay loam soils have excellent water-retention, adding structure and fullness to the wines.

about the harvest: The 2018 harvest was challenging due to one of the driest seasons in recent times. The night temperatures were low overall 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 cooler and dryer than usual. The grapes reached good acidity and lower pH levels and managed to accumulate sufficient sugar levels. The season was characterised by healthy, full-flavoured grapes.

