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Survivor Chardonnay 2019

A barrel-fermented wine with an intense bouquet of citrus and peach with floral undertones. Full fruity with mouth-filling richness derived from lees contact in the barrel. The finish portrays its cool climate pedigree with a crips liveliness and lingering finish.

Veal, Pork, Creamy Butternut, Lobster Thermidor

variety : Chardonnay | 100% Chardonnay
winery : Overhex Wines
winemaker : Ben Snyman
wine of origin : Elgin
analysis : **alc :** 14 % vol **rs :** 4.3 g/l **pH :** 3.27 **ta :** 6.4 g/l
type : White **style :** Dry
pack : Bottle **size :** 750ml **closure :** Cork

Vintage 2019
Mundus Vini Grand International Wine Awards in Germany - Gold
2020 Veritas Awards - Gold



in the vineyard : The grapes were sourced from a selection sandy loam blocks that are located on the colder sites of the farm; assuring winter frost every winter and thus providing the Chardonnay vines with the required cold runits to bud uniformly year after year. The vines are not irrigated throughout the ripening season, forcing them to dig their roots deeper in search of water. After 3 years of dry and hot conditions, 2019 was a welcome return to normality. Temperate spring and even flowering lead to a moderate summer with slow ripening conditions.

about the harvest: Harvest Date: February
A hot February give ripening a boost but overall picking was slightly later with full flavours in 2019. Up on yield slightly but good quality with fresh acidities and beautiful analyses.

in the cellar : After gentle pressing and cold settling, the wine is gravity-fed into small Burgundian sourced French oak barrels (228 -300L) of which 33% is new barrels and left to start natural fermentation. Completing fermentation can take from 3 weeks to 3 months for individual barrels. After fermentation, the wine undergoes lees contact for an average of 10 months on the gross lees without bâtonnage. Newer barrels are left longer (11 months) to achieve full integration while older barrels are emptied at 8-9 months to retain freshness. All batches & barrel treatments are kept separately. Each barrel gets assessed individually for its suitability.