

Survivor Pinotage Reserve 2019

Inky mulberry in colour with taut, rich black berry fruit, dusty slate and quince jelly and strawberry confit on the aromatic nose. Vibrant with freshness and tension, showing good varietal character. Elegant expression with firm ripe tannin structure, super-voluptuous yet finely balanced and rounded. Wisps of smoke and roasted berries add to the complexity through to the dry, graphite mineral finish. An accomplished wine with great purity.

Sweet Barbeque Ribs, Roast Chicken, Boerewors & Steak or Gouda Cheese

variety : Pinotage | 100% Pinotage

winery : Overhex Wines

winemaker : Ben Snyman

wine of origin : Swartland

analysis : alc : 14.5 % vol rs : 3.1 g/l pH : 3.58 ta : 5.48 g/l

type : Red **style** : Dry **body** : Full

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

2021 Michelangelo International Wine & Spirits Awards - Gold

in the vineyard : Grapes were sourced from low-yielding (6 - 8 t/ha) old vines (10 - 20 years old) located on DB Rust's Swartland 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: Harvest Date: February

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.

With even budburst and cooler summer conditions gave the 2019 season a start with a slower ripening period. Grapes reached phenolic ripeness with good acidity and lower pH levels. The season was characterised by healthy, full-flavoured grapes

in the cellar : Dry ice and sulphur were used to protect the grapes from oxidation during transportation. 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, 20% of which was new and the rest second and third fill. Only The best barrels was selected for the reserve range. The barrels comprised 100% French oak adding more texture to the wine. Barrel maturation lasted for 18 months whereby the wine was racked only once.

