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Survivor Chardonnay 2020

A barrel-fermented wine with an intense bouquet of citrus, peach, and floral undertones. Mouth-filling richness derived from lees contact in the barrel while the palate is complemented by fruit notes and balanced acidity. The finish portrays its cool climate pedigree with a crisp 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

2021 Mundus Vini - Gold

in the vineyard : After 3 years of dry and hot conditions, 2020 was a welcome return to normality. Temperate spring and even flowering lead to a moderate summer with slow ripening conditions. A hot February gave ripening a boost but overall picking was slightly later with full flavours. 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.

