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Survivor Wild Ferment Syrah 2020

This wine has intense favours of spice, violets, and blackberries. On the palate these flavours follow through and finish with soft, round tannins and notes of oak. A youthful wine ready to drink now, but can be cellared.

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



variety : Shiraz | 100% Syrah
winery : Overhex Wines
winemaker : Ben Snyman
wine of origin : Swartland
analysis : **alc :** 14.5 % vol **rs :** 4.18 g/l **pH :** 3.6 **ta :** 5.0 g/l
type : Red **style :** Dry
pack : Bottle **size :** 750ml **closure :** Cork

2022 Mundus Vini - Gold

in the vineyard : Low yielding vineyard blocks were hand selected by Ben, our winemaker for their potential to add structure to this wine. Soils: red Oakleaf and Hutton. Cooling sea breezes keep temperatures lower in hot summer months.

about the harvest: Harvesting occured 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.

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. The wine started with fermentation naturally and fermentation lasted for 10 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.
The barrels comprised 95% French oak and 5% American oak to add a fruit and vanilla component. Barrel maturation lasted for 15 months whereby the wine was racked only once.