

Survivor Cabernet Sauvignon 2020

A robust barrel-matured wine with lavish flavours of dark berry fruit and luscious chocolate mingling with herbal touches and a hint of anise seed on the layered complex finish. A youthful wine ready to drink now, but can be cellared.

Fresh Grilled Tuna, Rack of Lamb, Mushrooms and Emmental cheese

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Overhex Wines

winemaker : Ben Snyman

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 3.8 g/l pH : 3.59 ta : 5.6 g/l

type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**

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

2023 Investec Trophy Wine Show - Silver

2022 Platter's Wine Guide - 4½ Stars

2022 Mundus Vini - Gold

2022 Frankfurt International Trophy - 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: 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.

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, 10% of which was new French oak, 80% second fill French oak and the remaining 10% was Hungarian oak – to add spiciness. Barrel maturation lasted for 15 months whereby the wine was racked only once.

