

Survivor Cellar Master Series Pendulum 2019

The wine has a deep ruby colour, inky depth, and a hint of garnet on the rim, igniting your senses with its arresting purity of fruit. It comes alive with an amalgamation of flavours, engulfing your palate with red currant, dried cranberry, red plum, plush mulberry and juicy black plum. A subtle note of cedar and wet slate adds a cool lift to the intensity of fruit, with aromas of freshly tilled earth and spicy notes of sweet English leather catapulting you back in time. This old-world charm evokes a sense of romanticism with a subtle perfume of rose petals and violets without forfeiting its youth and vibrancy like only the new world can offer.

All of these nuances traverse your senses like a pendulum swinging between its old-world essence and new-world confidence. The balance persists with uncanny fruit purity on the palate and a refreshing acidity poised on fine-grained tannin, complete with a chalky mouthfeel and a long persistent finish.

Enjoy with roasted pork or duck with cranberry jus, barbecued thickly cut Karoo lamb loin chops with rosemary or lamb tomato stew.

variety : Cabernet Franc | 85% Cabernet Franc, 15% Merlot

winery : Overhex Wines

winemaker : Pierre Wahl

wine of origin : Tradouw

analysis : alc : 14.42 % vol rs : 2.7 g/l pH : 3.63 ta : 5.8 g/l

type : Red **wooded**

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

in the vineyard : Tradouw is in the heart of the Little Karoo and is known for its continental climate with cold nights and warm days. These conditions are detrimental for colour and fruit development.

The Cabernet Franc and Merlot are grown on clay/loam soils with some decomposed Bokkeveld Shale. These soils produce wines with a certain amount of depth, elegance, minerality and freshness. The wines are also recognized to have lower pH's which prolongs the longevity.

The age of the Cabernet Franc vineyard in 2019 was 20 years and that of the Merlot, 18 years.

in the cellar : The Cabernet Franc and Merlot was given a long cold maceration of 4 days after which they were individually inoculated with a yeast cultivated in Bordeaux. The extraction methods included 2 punch downs and 2 aerated pump-overs per day until 10^h. 3 closed pump-overs per day followed, until all the sugar was fermented out. The wines were then given a 2-week maceration on the skins before being pressed and MLF allowed to complete in tank and transferred later in 2019 into big 400 and 500 liter vats where it lay for 30 months.

Final selection, blending and bottling was done in February 2022 and a mere 2300 bottles were bottled.

