

## Survivor Cellar Master Series Chardonnay 2022

A terroir driven wine, the Cellar Master Series Chardonnay has a medium-plus intensity, owning its youthful and aromatic bouquet of spring blossoms, crunchy yellow apples, dried pineapple, cinnamon, ripe grapefruit, and mandarin zest. A sweeter undertone of almond skin, bay leaf and chamomile ground the fruit, adding a sophisticated, savoury sheen. A sherbet-like intensity follows through on the taste, and this vibrant acidity steers the fruit to the back of your mouth, evoking a salivating mineral quality. Then, with a savoury sheen anchoring itself on the mid-palate, the wine engulfs your palate, weaving a magical balance of sweet, sour, and salty nuances into a mouth-filling experience. As with the aromas, bright citrus takes the lead with whiffs of lemon meringue pie, almonds, and grapefruit pith, balancing creamy and nippy textures built into the wine, finished off with an old-world flintiness.

Enjoy with scallops and langoustines, lightly seasoned white fish with squeezed lemon or sushi.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Overhex Wines

**winemaker :** Pierre Wahl

**wine of origin :** Tradouw

**analysis :** alc : 14.02 % vol   rs : 3.5 g/l   pH : 3.33   ta : 6.6 g/l

**type :** White   **wooded**

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

2023 Investec Trophy Wine Show - Best Chardonnay, Best White Wine Overall

**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 required for colour and fruit development. The 22-year-old block of Chardonnay is grown on decomposed Bokkeveld Shale soil. These soils produce wines with a certain amount of purity, elegance, flintiness and freshness. The wines are also recognized to have lower pH's which prolongs the longevity.

**in the cellar :** The grapes were harvested by hand at 23.4° Balling in the early morning to ensure the grapes arrived cool at the cellar and whole bunch pressed immediately. A long gentle "Champagne" press program was selected where all the juice was pumped into one tank and settled overnight. 1/3 was fermented in Stainless Steel, 1/3 in new untoasted 300-liter French oak and 1/3 in 3rd fill 400-liter French oak barrels. The wine was matured for 7 months before being blended and bottled.

