

Survivor Chenin Blanc 2022

This delicate Chenin Blanc is a great example of the harmonious balance which can be achieved between fruit and subtle oak flavours. Beautiful hints of tropical fruit is supported by aromas of stone fruit and melon, following through onto a mouth-watering, creamy palate.

Enjoy with Thai green curry, roast chicken, creamy butternut, Camembert

variety : Chenin Blanc | 100% Chenin Blanc

winery : Overhex Wines

winemaker : Ben Snyman

wine of origin : Swartland

analysis : alc : 13.5 % vol rs : 3.05 g/l pH : 3.32 ta : 6.01 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

in the vineyard : Grapes come from a selected low-yielding vineyard block located on a Swartland farm. Soils are deep red Oakleaf and Hutton which has above average water holding capacity. These soils help to add depth, structure and fullness to the wines. Vines benefit from the cooling sea breezes from the Benguela current.

about the harvest: The grapes were harvested at 23° Balling in the early morning hours to ensure the grapes arrived cool at the cellar and pressed immediately.

in the cellar : The free run and light press juice was separated from the rest. 60% Of the Chenin blanc was fermented in stainless steel tanks. After inoculation, the fermentation temperature was kept at around 12°C for 3 weeks. 40% of the Chenin blanc underwent barrel fermentation in 10% new, 30% 2nd II, 40% 3rd II and 20% 4th II 400 litre French Oak barrels. The wine was matured in barrel for 8 months before being blended and bottled.

