

Survivor Pinotage Reserve 2021

This world-class wine has a lively dense deep red colour with a nose of blackberry fruit pastilles, freshly picked ripe cherries and notes of spicy vanilla derived from the use of exceptional quality oak barrels. Upon entrance the palate embraces the qualities of what this wine has to offer. Full-bodied and structured to last, the palate enfolds these avours into a synced orchestra that keeps on changing with every mouthful.

Enjoy with braised Springbok shank with mash and green beans, barbequed rump steak or fried tofu with spicy ginger and sesame sauce.

variety : Pinotage | 100% Pinotage

winery : Overhex Wines

winemaker : Ben Snyman

wine of origin : Swartland

analysis : alc : 14.22 % vol rs : 2.8 g/l pH : 3.64 ta : 5.6 g/l

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

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

2024 Platter's Wine Guide - 5 Stars

2023 Absa Top 10 Pinotage Awards - Winner

2023 Investec Trophy Wine Show - Bronze

in the vineyard : Grapes were sourced from low-yielding, dryland farmed, bush vines located in the Swartland. The age of the vineyard is 22 years, and the soils are deep red Oakleaf and Hutton.

about the harvest: Bud break was 5 to 7 days later compared to the 2020 vintage, leading to later flowering and a late start to the 2021 season. Rain and cold weather conditions at the beginning of November had a very positive effect on set and was a contributing factor to a better 2021 season. The cool summer conditions gave a slow start and grapes reached phenolic ripeness 3 weeks later. These factors contributed to creating complex wines with great fruit intensity and great longevity.

in the cellar : Cold soaking was done for 48 hours before inoculation. Extraction was done by means of punch-downs every 6 hours. Fermentation lasted for 5 days and temperatures peaked at 26°C. Skins were pressed at 4° Balling and the gently pressed wine was blended with the free-run and allowed to complete fermentation before it was racked into barrels. The wine underwent MLF in 300 litre French oak barrels of which 50% was new, 30% was 2nd fill and the rest 3rd fill and then matured for 20 months. Only the 10 best barrels were chosen after a rigorous selection process to be bottled for this wine.

