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# Survivor Chardonnay 2021

This beautifully poised 2021 barrel-fermented Chardonnay, has a complex nose of lime and ripe pear with a buttery undertone. The multi-layered palate is lled with deciduous fruit avours and quality wood spices and livened by a crisp Burgundian acid.

Smoked chicken salad with balsamic and olive oil sprinkled over. Seared Norwegian salmon with green asparagus, with fresh lemon squeeze.




**variety :** Chardonnay | 100% Chardonnay
**winery :** Overhex Wines
**winemaker :** Ben Snyman
**wine of origin :** Elgin
**analysis :** **alc :** 13.5 % vol **rs :** 1.8 g/l **pH :** 3.2 **ta :** 7.7 g/l
**type :** White **style :** Dry
**pack :** Bottle **size :** 750ml **closure :** Cork

**in the vineyard :** Grapes grown on sandy loam soils and colder sites got preference during selection. The vines are not irrigated throughout the ripening season, forcing them to dig their roots deeper in search of water.

**in the cellar :** After gentle pressing and cold settling, the juice is transferred into 228 and 300 litre French oak barrels for natural fermentation. We love to use a combination of 33% new, 33% 2nd ll and 33% 3rd ll barrels for the cultivar to express itself. After fermentation, the wine undergoes lees contact for an average of 10 months on the lees. All batches and barrel treatments are kept separately for selection purposes.