

Survivor Sauvignon Blanc 2022

The 2022 vintage is a pure expression of the Elgin terroir and shows notes of freshly crushed gooseberry, white blossom, elderflower and red grapefruit on the nose, while the palate supports the aromas with fresh grapefruit and subtle hints of nectarine and tropical fruits. A mouth-watering, rounded acidity accompanies a full and long finish on the palate.

Enjoy with lightly seasoned white fish, sushi, Vietnamese style foods or gouda cheese

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Overhex Wines

winemaker : Ben Snyman

wine of origin : Elgin

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.21 ta : 7.1 g/l

type : White **style** : Dry **body** : Medium **taste** : Mineral **wooded**

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

in the vineyard : Grapes come from two vineyard blocks in the Elgin area lying at 540 meters above sea level. The one block is planted in an east-west row direction and the other in a north-south direction. Soils are derived from broken sandstone and has a high clay content, which is needed for great water retention. Because of this great water holding capacity, the vineyards can be dryland farmed. Vines benefit from the cooling sea breezes from the Cape South Coast.

in the cellar : The grapes were harvested in two stages. The one block was picked at 22.5° Balling and the other at 23.8° Balling to get different flavour spectrums. Both were picked by hand in the early mornings, crushed, destemmed under a CO2 blanket and skins left to cold macerate in tank for 16 hours to extract the flavour precursors. Tank was then emptied into press and the free run and flight press juice was separated from the rest. The wine was fermented in stainless steel tanks, where the fermentation temperature was kept at around 12°C for 3 weeks. After 3 months on the fermentation lees, the wine was racked and sulphured. Bottling took place early spring 2022.

