

## Survivor Pinotage 2021

A deep garnet coloured wine with rich fruit aromas dominating in the red fruit spectrum with some hints of fynbos and cinnamon spices. As this full-bodied wine enters the palate, it fills it out immediately and leaves a velvety texture as it moves its way through. Lasting flavours of freshly squeezed pomegranate and strawberry are kept entrapped for moments after.

Enjoy with seared duck breast with cranberry jus, Indian curries, venison or Gouda cheese

**variety :** Pinotage | 100% Pinotage

**winery :** Overhex Wines

**winemaker :** Ben Snyman

**wine of origin :** Swartland

**analysis :** alc : 14.49 % vol   rs : 3.1 g/l   pH : 3.81   ta : 5.3 g/l

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

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

**in the vineyard :** The soils are deep red Oakleaf and Hutton ensuring excellent water-retention and adding structure and fullness to the wines. The vines have been planted in such a way to benefit optimally from the cool Benguela current sea breezes. These breezes cause summer temperatures to range between 20 - 30°C.

**about the harvest:** Harvesting occurred at optimal ripeness when the grapes were between 25 - 26°Balling.

**in the cellar :** Cold soaking was done for 24 hours before inoculation. Extraction was done by means of pump-overs every 4 hours. Fermentation lasted for 6 days and temperatures peaked at 26°C. Grapes were pressed at 4° Balling and press juice blended with free-run. The wine underwent MLF in 300L French oak barrels of which 20% was new and the rest 2nd and 3rd fill and then matured for 18 months before it was racked, fined and bottled.

