

Survivor Chenin Blanc Reserve 2020

Rich green-gold colour with akes of olive. The fragrance of dusty lemon and lanolin, dried herbs and freshly picked dewy lemon leaves leap from the glass. The palate is finely textured with creamy orchard fruit, underpinned by subtle vanilla oak. Lush and bright with great palate weight, rounded and harmonious with a dry, lingering preserved lemon and spice finish. Beautifully balanced and focussed – a Chenin triumph!

Enjoy with lobster, turkey with cranberry saauce, roast butternut squash or brie.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Overhex Wines

winemaker : Ben Snyman

wine of origin : Swartland

analysis : alc : 13.5 % vol rs : 3.9 g/l pH : 3.31 ta : 6.4 g/l

type : White **wooded**

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

about the harvest: Hand harvesting occurred at optimal ripeness when the grapes were at 23°Balling. Picking was done in the early morning hours to ensure the grapes arrived cool at the cellar.

in the cellar : Dry ice and sulphur were used to protect the grapes from oxidation during transportation. No enzymes was used for juice settling and 80 % of this wine was natural fermented in rst-fill, 400-litre French oak barrels and the rest was inoculated with yeast in second fill - and third fill French oak barrels. Barrel maturation lasted for 10 months The only fining the wine got was bentonite. The wine was then ltered with a 60 mikron filter. We handled this wine with the utmost care - almost naturally.

