

Survivor Pinotage Reserve 2022

The colour is strikingly intense dark red. Complex aromas of fresh red berries, cinnamon spice and ripe plums on the nose, trickles though onto a luscious, giving palate. Hints of vanilla and slight coconut spices is evidence of the use of exceptional quality oak barrels. Full bodied and structured to last, the palate unfolds these flavours into a synced orchestra that keeps on changing with every sip.

"From bushvines. Fragrant roses and sumac-spice before blackberry compote and cinnamon bark. The palate deepens to the core with sappy black plum, cherries, and blueberries. Spice unwinds to the tail, trailing with rich dark fruit and a succulent freshness balancing the sinewy tannins. Power and finesse in a silky package." As described by the Fine Wine Awards judges.

Braised Springbok shank with mash and green beans
Rosemary sprinkled, seared Karoo lamb chops
Fried tofu with spicy ginger and sesame sauce

variety : Pinotage | 100% Pinotage

winery : Overhex Wines

winemaker : Ben Snyman

wine of origin : Swartland

analysis : alc : 14.7 % vol rs : 3.2 g/l pH : 3.66 ta : 5.8 g/l

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

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

2025 Platter's Wine Guide - 5 Stars

2024 Fine Wine Awards - Trophy for Best Pinotage

in the vineyard : Grapes were sourced from low-yielding, dryland farmed, bush vines located in the Swartland. The age of the vineyard is 23 years, and the soils are that of decomposed granite and red Hutton.

about the harvest: The 2022 growing season will be remembered by how late everything happened. Bud break was between 2 and 3 weeks later than the norm, which then in effect led to the harvest to also start 2 weeks later. Late winter rain was necessary to keep the Swartland water table topped up before the growing season. A relative cool and dry growing season followed, which led to producing elegant wines with great phenolic maturity.

Harvesting occurred at optimal ripeness of 25.7° Balling. Picking was done by hand in the early morning to ensure that the grapes arrived cool at the cellar.

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 15 best barrels were chosen after a rigorous selection process to be bottled for this wine.

