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Survivor Cabernet Sauvignon 2021

A robust barrel-matured wine with lavish flavours of dark berry fruit and luscious chocolate mingling with herbal touches and a hint of anise seed on the layered complex finish. A youthful wine ready to drink now, but can be cellared.

Fresh Grilled Tuna, Rack of Lamb, Mushrooms and Emmental cheese



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Overhex Wines
winemaker : Ben Snyman
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 3.2 g/l **pH :** 3.6 **ta :** 5.94 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2024 Cabernet Sauvignon Challenge - Gold

in the vineyard : Bud break were 5 to 7 days later compared to the 2020 vintage, giving rise to later flowering and a late start to the 2021 season. Rain and cold weather conditions at the beginning of November had a very positive effect on set and was a contributing factor to a better 2021 season. The cool summer conditions gave the 2021 season a start with a slow ripening period and grapes reached phenolic ripeness 3- 4 weeks later. These factors contribute to more fruit intensity and higher acidity levels.

The grapes were sourced from a selection of granite and sandstone soils. Soils are free draining and have excellent water-retention properties. Minimum irrigation.

about the harvest: Harvesting occurred at optimal ripeness when the grapes were between 25 – 26° 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. Cold soaking was done for 24 hours before inoculation. Grapes remained on the skins for 24 hours to allow for colour extraction. Fermentation lasted between 4 and 6 days at 22 – 25°C. The wine underwent malolactic fermentation in 300L medium toasted Vicard and Taransaud barrels, 20% of which was new and the rest second and third ll. The barrels comprised of 100% French oak. Barrel maturation lasted for 15 months during which the wine was racked only once.