

Survivor Chenin Blanc 2023

The 2023 vintage offers a captivating complexity, revealing an array of aromas that encompass melon, golden delicious apple, and delicate peach blossom notes. This wine achieves a harmonious equilibrium between the vibrant fruit essence and nuanced oak undertones. On the palate, it presents as medium-bodied, boasting a lusciously juicy mid-palate that culminates in a refreshing burst of lively acidity, creating a captivating finish.

Enjoy with Thai green curry, roast chicken, creamy butternut, Camembert

variety : Chenin Blanc | 100% Chenin Blanc

winery : Overhex Wines

winemaker : Ben Snyman

wine of origin : Swartland

analysis : alc : 13.89 % vol rs : 6.6 g/l pH : 3.42 ta : 6.6 g/l

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

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

in the vineyard : Budburst took place on average 10 days earlier than with the 2022 harvest. A week before budburst we had a cold spell, which led to a slower, more even budburst. Perfect weather conditions during the initial stages of growing season were favouring growth, overing and fruit set. Little to no wind during overing lead to better set. The Swartland got its normal dose of February heat, which pushed the Chenin blanc grapes to ripen faster – I dubbed 2023 vintage the Valentine’s harvest, because everything wanted to be picked around the 14th of February. Grapes come from a selected low-yielding vineyard block located on a Swartland farm. Soils are deep red Oakleaf and Hutton which has above average water holding capacity. These soils help to add depth, structure and fullness to the wines. Vines benet from the cooling sea breezes from the Benguela current.

about the harvest: The grapes were harvested between 22° and 23.5° Balling and picking was done in the early morning to ensure that the grapes arrived cool at the cellar and pressed immediately.

in the cellar : The free run and light press juice was separated from the rest. 60% of the juice was fermented in stainless steel tanks. After inoculation, the fermentation temperature was kept at around 12°C for 3 weeks. 40% of the Chenin blanc underwent barrel fermentation in 10% new, 30% 2nd fill, 40% 3rd fill and 20% 4th fill 400 litre French Oak barrels. The wine was matured in barrel for 8 months before being blended and bottled.

