

## Survivor Grenache Rosé 2024

This wine showcases an appealing light salmon hue. It is medium-bodied, offering a bouquet of strawberry, pomegranate, cherry, and red grapefruit aromas. The creamy palate features delightful hints of candyfloss, culminating in a vibrant, acidic finish.

Seafood: Grilled shrimp, seared scallops, or a fresh seafood salad.

Light Salads: Mixed greens with goat cheese, nuts, and a citrus vinaigrette.

Poultry: Herb-roasted chicken or turkey with a light, tangy sauce.

Asian Cuisine: Sushi, sashimi, or light Thai dishes with lemongrass and ginger.

Cheeses: Soft cheeses like Brie or Camembert, or tangy goat cheese.

**variety** : Grenache | 100% Grenache Noir

**winery** : Overhex Wines

**winemaker** : Ben Snyman

**wine of origin** : Swartland

**analysis** : **alc** : 12.6 % vol **rs** : 4.7 g/l **pH** : 3.24 **ta** : 7.0 g/l

**type** : Rose **style** : Off Dry **body** : Light **taste** : Fruity

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

**in the vineyard** : Grapes were sourced from young dryland farmed bush vines located in the Swartland, located between Malmesbury and Darling. The age of the vineyard is 6 years, and the soils are that of decomposed granite.

**about the harvest**: Grapes were hand-picked in the cool of the morning. The winter of 2023 was notably cold and wet in the Swartland. This higher rainfall resulted in fully saturated water tables and overflowing dams. A saturated water table gave the vines a strong start in the growing season, promoting rapid shoot growth. With a warmer end to the winter, it looked like an early budburst, but a late cold spell extended the wait. This late cold spell helped to initiate an even budburst mid-September, almost similar than in the 2023 growing season. The 2024 harvest commenced 10 days earlier than in 2023, starting on January 24th.

**in the cellar** : Grapes are crushed, destemmed and left to cold soak for 4 hours to extract some flavour and colour before being pressed. The free-run and lightly pressed juice was blended and left to settle overnight before yeast was inoculated. Fermentation was done in stainless steel tanks and took 3 weeks to complete at 13°C. The wine was left on its gross lees for 3 months before it was racked, stabilised, filtered and bottled.

