

Survivor Sauvignon Blanc 2023

As a true expression of the sought-after Elgin terroir, this Sauvignon Blanc brings purpose to your glass. It offers aromas of ruby grapefruit, passion fruit, and white pear, all underpinned by a slate-like crisp acidity that practically leaps out of the glass. The palate is balanced, with the freshness complemented by the lees texture, contributing to the wine's lengthy finish.

Enjoy with lightly seasoned white fish, sushi, Vietnamese style foods or gouda cheese

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Overhex Wines

winemaker : Ben Snyman

wine of origin : Elgin

analysis : alc : 12.89 % vol rs : 1.3 g/l pH : 3.44 ta : 6.5 g/l

type : White **style** : Dry **body** : Medium **taste** : Mineral

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

in the vineyard : Grapes come from two vineyard blocks in the Elgin area lying at 540 meters above sea level. The one block is planted in an east-west row direction and the other in a north-south direction. Soils are derived from broken sandstone and has a high clay content, which is needed for great water retention. Because of this great water holding capacity, the vineyards can be dryland farmed. Vines benefit from the cooling sea breezes from the Cape South Coast.

about the harvest: Budburst took place on average 10 days earlier than in the 2022 harvest. A week before budburst, we experienced a cold spell, which led to a slower, more even budburst. Perfect weather conditions during the initial stages of the growing season favoured growth, overing, and fruit set. Little to no wind during overing led to better set. A cool and wet end of March made the ripening period one of the most challenging vintages for Elgin Sauvignon Blanc, but in the end, the grapes ripened without any fungal infections. The grapes were harvested in two stages. One block was picked at 22° Balling and the other at 22.8° Balling to achieve different avour spectrums. Both blocks were hand-picked in the early mornings then crushed and destemmed under a CO2 blanket.

in the cellar : The grapes were then crushed and destemmed under a CO2 blanket. The skins were left to cold macerate in tanks for 16 hours to extract the avour precursors. The tank was then emptied into a press, and the free-run and light press juice were separated from the rest. The wine was fermented in stainless steel tanks, with the fermentation temperature maintained at around 12°C for three weeks. After three months on the fermentation lees, the wine was racked and sulphured. Bottling took place in early spring 2023.

