

Survivor Pinotage 2022

This wine showcases a captivating garnet hue, offering a sensory journey rich in fruit aromas, predominantly within the realm of red fruits, complemented by subtle notes of aniseed and cinnamon spices. Upon tasting, its full-bodied presence generously coats the palate, delivering a velvety texture that lingers gracefully. The experience concludes with a lasting impression of fresh raspberry and strawberry avours, lingering delightfully on the senses.

Seared Duck Breast with cranberry jus
Indian curries
Venison
Gouda Cheese

variety : Pinotage | 100% Pinotage

winery : Overhex Wines

winemaker : Ben Snyman

wine of origin : Swartland

analysis : alc : 14.65 % vol rs : 2.7 g/l pH : 3.72 ta : 5.7 g/l

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

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

in the vineyard : Grapes were sourced from low yielding trellised (Hutton soils) as well as bush vine vineyards (decomposed granite soils) located in the Swartland. The age of the trellised vineyard is 22 years and that of the bush vine block, 23 years old.

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 25.4° 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 24 hours before inoculation of yeast. Colour and tannin extraction was done by means of pump-overs every 4 hours. Alcoholic fermentation lasted for 6 days and temperatures peaked at 26°C. Grapes were pressed at 4° Balling and press juice blended with the free-run. The wine underwent MLF in 300L French oak barrels of which 20% was new and the rest 2nd and 3rd II and then matured for 18 months before it was racked, fined and bottled.

