

— SWARTLAND • SOUTH AFRICA —

SURVIVOR



Survivor Chenin Blanc

Wine Description

A barrel-fermented wine that rewards with a medley of apricot and peach flavours. Showing excellent oak integration and a fresh lime zest finish.

Vineyards

Grapes were sourced from a selection of low-yielding (6 – 7 t/ha) vineyard blocks located on DB Rust's Swartland farm, Constantia. The soils are deep red Oakleaf and Hutton ensuring excellent water-retention and adding structure and fullness to the wines. The vines have been planted in such a way to benefit optimally from the cool Benguela current sea breezes. These breezes cause summer temperatures to range between 20 – 30°C.

Winemaking Techniques

The grapes were harvested at 22° Balling and picking was done in the early morning hours to ensure the grapes arrived cool at the cellar. Dry ice and sulphur were used to protect the grapes from oxidation during transportation. No skin contact was given and the free run juice was separated from the press juice. Reductive winemaking practises were followed to retain as much flavour and complexity in the wine as possible. 30% of the Chenin blanc was fermented in stainless steel tanks. After inoculation, the fermentation temperature was kept at around 12°C for 3 weeks. 70% of the Chenin blanc underwent barrel fermentation in 100% first fill 500L untoasted Sylvain French Oak barrels. Laffort's X5 yeast was used. The barrels were rolled once daily after fermentation followed by once a month for four months. The wine was matured in barrel for four months before being blended and bottled.

Vintage Conditions

The 2018 harvest was challenging due to one of the driest seasons in recent times. The night temperatures were low overall with exceptionally cold weather conditions. The vineyards generally showed good and balanced growth without being excessive or too vigorous. In most cases the water supply was sufficient for ripening while the ripening period was cooler and dryer than usual. The grapes reached good acidity and lower pH levels and managed to accumulate sufficient sugar levels. The season was characterised by healthy, full-flavoured grapes.

Food Pairing

French Onion Tart
Roast Chicken
Creamy Butternut
Camembert

Appellation: Swartland, South Africa | **Varieties:** 100% Chenin Blanc | **Harvest Date:** February

Vintage: 2018 | **Alc:** 13% | **RS:** 2.32 | **pH:** 3.49 | **TA:** 5.1