

— SWARTLAND • SOUTH AFRICA —

# SURVIVOR



## Survivor Sauvignon Blanc

### Wine Description

A partially barrel-fermented wine with a creamy texture and bright tropical fruit flavours. Crisp acidity and subtle minerality add to the attraction.

### 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

Harvesting occurred at optimal ripeness when the grapes were between 22 – 23° Balling. 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. Skin contact was given for three hours and thereafter 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. 60% of the Sauvignon blanc was fermented in stainless steel tanks. After inoculation, the fermentation temperature was kept at around 12°C for three weeks. 40% of the Sauvignon blanc underwent barrel fermentation in 100% first fill 500L untoasted Sylvain French oak barrels. The barrels were rolled once weekly after fermentation followed by once a month for four months. Barrel maturation lasted for four months before blending and bottling took place. This allowed for the retention of the fruit component.

### 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

Seafood  
Asparagus  
Artichokes  
Boursin Cheese

**Appellation:** Swartland, South Africa | **Varieties:** 100% Sauvignon Blanc | **Harvest Date:** January & February

**Vintage:** 2018 | **Alc:** 13% | **RS:** 2.3 | **pH:** 3.49 | **TA:** 5.1