

— SWARTLAND • SOUTH AFRICA —

# SURVIVOR



## Survivor Wild Ferment Chardonnay

### Wine Description

A barrel-fermented wine that rewards with oatmeal and lime on the nose and layers of citrus on the palate. This wine is showing excellent oak integration.

### Vineyards

Grapes were sourced from a selection of low-yielding (6–7 t/ha) vineyard Chardonnay vineyard blocks in the Robertson region. The red clay loam soils have excellent water-retention, adding structure and fullness to the wines.

### 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. No skin contact was given. Reductive winemaking practises were followed to retain as much flavour and complexity in the wine as possible.

100% of the Chardonnay underwent barrel fermentation in 100% first fill 500L French oak barrel. The juice was fermented naturally. The barrels were rolled once daily after fermentation followed by once a month for four months. The wines were matured in the barrels for 11 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

Veal  
Pork  
Creamy Butternut  
Lobster Thermidor

**Appellation:** Western Cape, South Africa | **Varieties:** 100% Chardonnay | **Harvest Date:** February

**Vintage:** 2018 | **Alc:** 13.5% | **RS:** 4.7 | **pH:** 3.53 | **TA:** 5.57