

SOUTH AFRICA

SURVIVOR



SURVIVOR MCC

WINE DESCRIPTION

A fine mousse with delicate yeasty notes. The wine is layered with lemon, lime, and green apples with a creamy complexity.

VINEYARDS

The grapes were harvested from dryland Bushvine vineyards. The soils are medium yellow, non-arid sandy soils with 60% red laterite dominating the subsurface soil.

WINEMAKING TECHNIQUES

The Chardonnay is handpicked at optimal ripeness. Picking was done early in the morning to preserve the fruit and elegance. After crushing and destemming skin contact was given. The free run juice was kept separate from the press juice. Reductive winemaking practices were followed to retain as much flavour and complexity as possible. The Chardonnay was fermented for three weeks in stainless steel tanks. Secondary fermentation commenced in bottle and was kept on the lees for 16 months.

VINTAGE CONDITIONS

Even budburst and cooler summer conditions gave the 2019 season a slower start to the ripening period. Grapes reached phenolic ripeness with good acidity and lower pH levels. The season was characterised by healthy, full-flavoured grapes.

FOOD PAIRING

Fresh oysters
Sushi
Peking Duck

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APPELLATION: Darling • **VARIETIES:** 100% Chardonnay • **HARVEST DATE:** March

VINTAGE: 2019 • **ALC:** 12.5% • **RS:** 8.3g/l • **PH:** 3.3 • **TA:** 7.5g/l