

SWARTLAND | SOUTH AFRICA

SURVIVOR



SURVIVOR CHENIN BLANC RESERVE

WINE DESCRIPTION

Attractive golden hued wine with a green tint which shows the youth of this fine wine. The complex nose is packed with yellow fruit aromas, lemongrass, citrus, pineapple and hints of roasted almonds and is transcended onto a layered palate which shows richness and depth. A medium bodied creamy palate is freshened up by a zesty acid that will keep this wine in great shape for years to come. The long, lingering finish is marked by a delightful interplay of flavours, leaving a lasting impression.

VINEYARDS

Grapes were sourced from low yielding 15-year-old bush vines located between Malmesbury and Darling in the Swartland. The soils are decomposed granite ensuring the roots to penetrate deep in search for water - this is detrimental for dryland farmed vineyards and is characterised by producing wines which shows great vibrancy and minerality.

WINEMAKING TECHNIQUES

Hand harvested at optimal ripeness when the grapes were at 23° Balling. Picking was done in the early morning hours to ensure the grapes arrived cool at the cellar. The bunches were crushed, destemmed and then gently pressed and the juice settled over-night. 60 % of this wine was natural fermented in new 400-litre French oak barrels and the rest was inoculated with yeast in second and third fill 400-litre French oak barrels. Wine was barrel matured for 11 months before it was blended and bottled.

VINTAGE CONDITIONS

Bud break was 5 to 7 days later compared to the 2020 vintage, leading to later flowering and a late start to the 2021 season. Rain and cold weather conditions at the beginning of November had a very positive effect on set and was a contributing factor to a better 2021 season. The cool summer conditions gave a slow start and grapes reached phenolic ripeness 3 weeks later. These factors contributed to creating complex wines with great fruit intensity and great longevity.

FOOD PAIRING

Lobster, Roasted chicken, Thai Green Curry.

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APPELLATION: Swartland • **VARIETIES:** 100% Chenin Blanc • **HARVEST DATE:** February

VINTAGE: 2021 • **ALC:** 13.11% • **RS:** 2.2g/l • **PH:** 3.46 • **TA:** 5.9g/l