

SOUTH AFRICA

SURVIVOR

SURVIVOR CAP CLASSIQUE

WINE DESCRIPTION

Opening the bottle and pouring the first glass, one cannot miss the defining lime hue adding a zesty appeal to this lemony-coloured wine. As it engulfs the glass, delicate strings of bubbled beads trail to the surface, persistent and beautiful to look at.

The zesty lime colour is repeated in a citrus-rich perfume of lemon verbena, lemon basil, lemongrass and the sap of spring buds. Parallel to this, the wine shares a generous bouquet of ripe quince, greengage plum, kiwi and thyme with vivid coolness reminiscent of wet river stones. Upon taste, a creamy viscosity steers the wine to the back of the palate. Here it explodes with tantalizing freshness as the mousse fills your mouth before settling on the sides of your palate with a savoury intensity.

VINEYARDS

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

WINEMAKING TECHNIQUES

The grapes were harvested by hand at 18° Balling in the early morning to ensure the grapes arrived cool at the cellar and whole bunch pressed immediately. A long gentle “Champagne” press program was selected where only the first 520 liters per ton was kept aside for overnight settling. The juice was fermented for three weeks in stainless steel tanks. Secondary fermentation commenced in bottle and was kept on the lees for 16 months before being disgorged.

VINTAGE CONDITIONS

Bud break was 10 days earlier compared to the 2019 vintage, giving rise to earlier flowering and harvest. Good widespread rains at the beginning of November had a very positive effect on set and was a contributing factor to a better season. The cool summer conditions gave the 2020 season a slow start and produced grapes with good acid and low pH levels, which were needed to produce a great Cap Classique.

FOOD PAIRING

Fresh oysters
Sushi
Peking Duck



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APPELLATION: Darling • **VARIETIES:** 100% Chardonnay • **HARVEST DATE:** January 25

VINTAGE: 2020 • **ALC:** 11.51% • **RS:** 6.5g/l • **PH:** 3.12 • **TA:** 6.9g/l