

DARLING | SOUTH AFRICA

SURVIVOR

SURVIVOR CAP CLASSIQUE 2021



WINE DESCRIPTION

This Cap Classique reveals a luminous, pale-gold hue with a light green tint, hinting at its vibrancy. As the wine fills the glass, a steady stream of fine bubbles rises gracefully to the surface, a testament to its elegance. The aromatic profile is an enticing blend of citrus zest with notes of ripe quince and green apple. Hints of wet river stones add a cool, mineral edge. On the palate, a creamy, finely textured mousse leads the way, bursting into a lively, refreshing acidity that dances across the tongue before settling into a beautifully dry, lingering finish with a refined, savoury complexity.

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 18.7° 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 litres 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 30 months before being disgorged.

VINTAGE CONDITIONS

Bud break was 5 to 7 days later compared to the 2020 vintage, giving rise 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 the 2021 season a start with a slow ripening period and grapes reached phenolic ripeness 1 to 2 weeks later. These factors contributed to more fruit intensity and higher acidity levels.

FOOD PAIRING

Fresh oysters
Sushi
Peking Duck

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APPELLATION: Darling • **VARIETIES:** 100% Chardonnay • **HARVEST DATE:** January 28

VINTAGE: 2021 • **ALC:** 11.73% • **RS:** 6.5g/l • **PH:** 3.27 • **TA:** 5.9g/l