

TRADOUW | SOUTH AFRICA

SURVIVOR

SURVIVOR CELLAR MASTER SERIES CABERNET FRANC MERLOT 2022

WINE DESCRIPTION

This complex red blend highlights the purity of the Tradouw terroir. Inviting red berry aromas are enhanced by a bold intensity of paprika and red bell pepper. The wood is seamlessly integrated, complementing the delicate palate and enhancing its refreshing character.

VINEYARDS

Tradouw is in the heart of the Little Karoo and is known for its continental climate, characterised by cold nights and warm days. These conditions are detrimental for colour and fruit development. The Cabernet Franc and Merlot are grown on clay/loam soils with some decomposed Bokkeveld Shale. These soils produce wines with a certain amount of depth, elegance, minerality, and freshness. The wines are also recognized to have lower pH's, which prolongs their longevity. The age of the Cabernet Franc vineyard in 2022 was 22 years, while the Merlot vineyard was 21 years old.

WINEMAKING TECHNIQUES

The Cabernet Franc and Merlot were given a long cold maceration of 4 days, after which they were individually inoculated with yeast cultivated in Bordeaux. The extraction methods included 3 aerated pump-overs per day until 10°B, followed by 3 closed pump-overs per day until all the sugar was fermented out. The wines were then given a 10-day maceration on the skins before being pressed and malolactic fermentation (MLF) was allowed to complete in 300-litre barrels. The wines were aged for 22 months in 60% new, 20% second-fill, and 20% third-fill barrels, before being racked, fined, and bottled.

VINTAGE CONDITIONS

The 2022 growing season will be remembered for how late everything happened. Bud break occurred between 2 and 3 weeks later than usual, which in turn led to the harvest starting 2 weeks later. A relatively cool and dry growing season followed, resulting in elegant wines with great phenolic maturity.

FOOD PAIRINGS

Grilled or barbequed Karoo lamb
chops Beef fillet



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APPELLATION: Tradouw • VARIETIES: 75% Cabernet Franc, 25% Merlot • HARVEST DATE: Last week of March
VINTAGE: 2022 • ALC: 13.55% • RS: 1.9g/l • PH: 3.54 • TA: 6.1g/l