

CAPE COAST | SOUTH AFRICA

SURVIVOR

SURVIVOR CELLAR MASTER SERIES REUNION 2022



WINE DESCRIPTION

The 2022 vintage displays remarkable complexity, with a vibrant, bright red hue that hints at the enticing experience to come. On the nose, you'll find captivating aromas of cherries, strawberries, and a subtle hint of flint, which seamlessly carry through to a well-structured palate with impressive length. The Pinot Noir contributes spice and elegance, the Pinotage imparts body and rich fruit, while the Cinsault brings everything together with a harmonious finish.

VINEYARDS

The Pinot Noir comes from Hemel-en-Aarde Ridge and consists of two clones, namely PN777 and PN115. The grapes are grown on Bokkeveld shale soils. The Pinotage is sourced from bush vine vineyards in the Swartland, where the grapes grow on decomposed granite. The Cinsault comes from Darling, from a similar soil type but not from bush vines. The Wine of Origin is Cape Coast.

WINEMAKING TECHNIQUES

The Pinot Noir was crushed with 30% left as whole bunches and the rest destemmed. The grapes were left to start with natural fermentation and inoculated with selected yeast after 3 °Brix was fermented out. The grapes were pressed using a wooden basket press and left to complete malolactic fermentation in barrels. The Pinotage and Cinsault were fermented and aged separately, and the trio were only blended together after 20 months of barrel aging. The final blend consists of 45% Pinot Noir, 35% Pinotage, and 20% Cinsault.

VINTAGE CONDITIONS

The 2022 growing season will be remembered by how late everything happened. Bud break was between 2 and 3 weeks later than the norm, which in effect led to the harvest to also start 2 weeks later. A long ripening season led to producing elegant wines with great phenolic maturity and complexity. The drier ripening season meant the conditions were favourable for an ultra-low disease risk which meant much less spraying of fungicides and providing conditions for organic farming.

FOOD PAIRINGS

Mushroom Risotto
Grilled Lamb Chops with Mint Pesto
Beef Wellington

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APPELLATION: Cape Coast • VARIETIES: 45% Pinot Noir, 35% Pinotage, 20% Cinsault • HARVEST DATE: March
VINTAGE: 2022 • ALC: 14.5% • RS: 3.2g/l • PH: 3.62 • TA: 6.1g/l