

SWARTLAND | SOUTH AFRICA

# SURVIVOR

## SURVIVOR RESERVE CHENIN BLANC 2022

### WINE DESCRIPTION

This golden-hued wine, with a youthful green tint, has an expressive nose that brims with aromas of ripe yellow stone fruit, citrus zest, pineapple, and a touch of lemongrass, seamlessly complemented by delicate roasted almond nuances. The layered palate offers richness and depth, with a medium-bodied, creamy texture balanced by a lively, refreshing acidity.

### VINEYARDS

Grapes were sourced from low yielding 16-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

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 then in effect led to the harvest to also start 2 weeks later. Late winter rain was necessary to keep the Swartland water table topped up before the growing season. A relative cool and dry growing season followed, which led to producing elegant wines with great phenolic maturity.

### FOOD PAIRING

Lobster  
Roasted chicken  
Thai Green Curry



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

VINTAGE: 2022 • ALC: 13.53% • RS: 2.5g/l • PH: 3.33 • TA: 6.8g/l