

ELGIN | SOUTH AFRICA

# SURVIVOR

## SURVIVOR TERROIR CHARDONNAY 2023



### WINE DESCRIPTION

The 2023 vintage exudes exceptional complexity and finesse. The nose unfolds with aromas of juicy nectarine, lemon zest, toasted almonds, and a whisper of elegant oak spice. On the palate, this Chardonnay offers a beautifully textured richness, evoking a refined, old-world charm. A lively, well-integrated acidity carries through to a lingering, beautifully rounded finish.

### VINEYARDS

The grapes came from four vineyard blocks (four different clones) in the Elgin area, lying at 300 metres above sea level. They are all planted on Bokkeveld shale soils on easterly and south-easterly slopes. These soils have great water-holding capacity; therefore, the vineyards can be dryland farmed. The vines benefit from the cooling sea breezes from the Cape South Coast, and the grapes ripen very evenly in all blocks.

### WINEMAKING TECHNIQUES

The grapes were hand-picked in the cool of the morning. After gentle pressing and cold settling, the juice was transferred into 228 and 300-litre French oak barrels for 100% natural fermentation. We used a combination of 40% new, 30% 2<sup>nd</sup> fill, and 30% 3<sup>rd</sup> fill barrels to allow the cultivar to express itself. 20% underwent malolactic fermentation (MLF). After fermentation, the wine underwent lees contact for an average of 10 months. All batches and barrel treatments were kept separate for selection purposes.

### VINTAGE CONDITIONS

Budburst took place on average 10 days earlier than in the 2022 harvest. A week before budburst, we experienced a cold spell, which led to a slower, more even budburst. Perfect weather conditions during the initial stages of the growing season favoured growth, flowering, and fruit set. Little to no wind during flowering led to better set. A cool and wet end of March made the ripening period one of the most challenging vintages for Elgin.

### FOOD PAIRING

Lightly seared salmon with fennel garnish. Moderately salted barbecued chicken with freshly squeezed lemon added occasionally during cooking. Cheddar and goat cheeses.

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APPELLATION: Elgin • VARIETIES: 100% Chardonnay • HARVEST DATE: March  
VINTAGE: 2023 • ALC: 13.41% • RS: 3.1g/l • PH: 3.28 • TA: 6.5g/l