

SWARTLAND | SOUTH AFRICA

# SURVIVOR

## SURVIVOR TERROIR GRENACHE ROSE 2024

### WINE DESCRIPTION

This wine showcases an appealing light salmon hue. It is medium-bodied, offering a bouquet of strawberry, pomegranate, cherry, and red grapefruit aromas. The creamy palate features delightful hints of candyfloss, culminating in a vibrant, acidic finish.

### VINEYARDS

Grapes were sourced from young dryland farmed bush vines located in the Swartland, located between Malmesbury and Darling. The age of the vineyard is 6 years, and the soils are that of decomposed granite.

### WINEMAKING TECHNIQUES

Grapes were hand-picked in the cool of the morning, crushed, destemmed and left to cold soak for 4 hours to extract some flavour and colour before being pressed. The free-run and lightly pressed juice was blended and left to settle overnight before yeast was inoculated. Fermentation was done in stainless steel tanks and took 3 weeks to complete at 13°C. The wine was left on its gross lees for 3 months before it was racked, stabilised, filtered and bottled.

### VINTAGE CONDITIONS

The winter of 2023 was notably cold and wet in the Swartland. This higher rainfall resulted in fully saturated water tables and overflowing dams. A saturated water table gave the vines a strong start in the growing season, promoting rapid shoot growth. With a warmer end to the winter, it looked like an early budburst, but a late cold spell extended the wait. This late cold spell helped to initiate an even budburst mid-September, almost similar than in the 2023 growing season. The 2024 harvest commenced 10 days earlier than in 2023, starting on January 24th.

### FOOD PAIRING

Seafood: Grilled shrimp, seared scallops, or a fresh seafood salad.

Light Salads: Mixed greens with goat cheese, nuts, and a citrus vinaigrette.

Poultry: Herb-roasted chicken or turkey with a light, tangy sauce.

Asian Cuisine: Sushi, sashimi, or light Thai dishes with lemongrass and ginger.

Cheeses: Soft cheeses like Brie or Camembert, or tangy goat cheese.



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APPELLATION: Swartland • VARIETIES: 100% Grenache Noir • HARVEST DATE: February 28  
VINTAGE: 2024 • ALC: 12.6% • RS: 4.7/l • PH: 3.24 • TA: 7.0g/l