

DARLING | SOUTH AFRICA

SURVIVOR

SURVIVOR TERROIR SAUVIGNON BLANC 2024



WINE DESCRIPTION

The 2024 vintage from Darling expresses the region's signature cool-climate elegance with striking vibrancy and freshness. In the glass, it shimmers with a pale straw hue and a hint of green. The nose is aromatic, offering a burst of white asparagus and gooseberry, intertwined with lime and lemongrass, and a touch of freshly crushed herbs. On the palate, a crisp acidity drives the wine, enhancing the lively citrus and tropical flavours while balancing the delicate texture.

VINEYARDS

The grapes for this Sauvignon Blanc were sourced from dryland vineyards in Darling. The vines thrive in medium yellow, non-arid sandy soils, which provide excellent drainage, ensuring the roots dig deep in search of moisture and nutrients. Beneath the sandy topsoil, the subsurface is dominated by 60% red laterite, a mineral-rich, iron-oxide soil that plays a crucial role in the wine's structure and complexity. This composition enhances the vineyard's ability to retain heat, regulate water availability, and promote slow, even ripening.

WINEMAKING TECHNIQUES

The grapes were harvested at 23° Balling by hand in the early morning, then crushed and destemmed under a CO₂ blanket. The skins were left to cold macerate in tanks for 16 hours to extract the flavour precursors. The tank was then emptied into a press, and the free-run and light press juice were separated from the rest. The wine was fermented in a stainless-steel tank, with the fermentation temperature maintained at around 13°C for three weeks. After three months on the fermentation lees, the wine was racked and sulphured. Bottling took place in September 2024.

VINTAGE CONDITIONS

The winter of 2023 was notably cold and wet in Darling. 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

Lightly seasoned white fish, Sushi, Vietnamese style foods, Gouda Cheese

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APPELLATION: Darling • VARIETIES: 90% Sauvignon Blanc & 10% Semillon • HARVEST DATE: February
VINTAGE: 2024 • ALC: 12.42% • RS: 2.4g/l • PH: 3.24 • TA: 6.1g/l