

SWARTLAND | SOUTH AFRICA

SURVIVOR

SURVIVOR CHENIN BLANC

WINE DESCRIPTION

A barrel-fermented wine that rewards with a medley of apricot, peach and soft tropical flavours. The integrated palate showcases rounded oak integration and a fresh lime zest with mineral notes on the finish.

VINEYARDS

Selected low-yielding vineyard blocks located a single Swartland farm. Soils are deep red Oakleaf and Hutton whose capacity for water retention helps to add structure and fullness to the wines. Vines benefit from the cooling sea breezes from the Benguela current.

WINEMAKING TECHNIQUES

The grapes were harvested at 22° Balling and picking was done in the early morning hours to ensure the grapes arrived cool at the cellar. Dry ice and sulphur were used to protect the grapes from oxidation during transportation. No skin contact was given and the free run juice was separated from the press juice. Reductive winemaking practises were followed to retain as much flavour and complexity in the wine as possible. 10% of the Chenin blanc was fermented in stainless steel tanks. After inoculation, the fermentation temperature was kept at around 12°C for 3 weeks. 90% of the Chenin blanc underwent barrel fermentation in 30% first fill 500L untoasted Sylvain French Oak barrels. The rest was second and third fill barrels. Laffort's X5 yeast was used. The barrels were rolled once daily after fermentation followed by once a month for four months. The wine was matured in barrel for four months before being blended and bottled.

VINTAGE CONDITIONS

Bud break were 7 to 10 days earlier compared to the 2019 vintage, giving rise to earlier flowering and harvest. Good widespread rains at the beginning of November had a very positive effect on set and was a contributing factor to a better season. The cool summer conditions gave the 2020 season a start with a slower ripening period and grapes reached phenolic ripeness with good acidity and lower pH levels.

FOOD PAIRING

French Onion Tart
Roast Chicken
Creamy Butternut
Camembert



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

VINTAGE: 2020 • **ALC:** 13.5% • **RS:** 2.6g/l • **PH:** 3.5 • **TA:** 4.7g/l