

SWARTLAND | SOUTH AFRICA

SURVIVOR



SURVIVOR CHENIN BLANC RESERVE

WINE DESCRIPTION

Rich green-gold colour with flakes of olive. The fragrance of dusty lemon and lanolin, dried herbs and freshly picked dewy lemon leaves leap from the glass. The palate is finely textured with creamy orchard fruit, underpinned by subtle vanilla oak. Lush and bright with great palate weight, rounded and harmonious with a dry, lingering preserved lemon and spice finish. Beautifully balanced and focussed – a Chenin triumph!

VINEYARDS

Grapes were sourced from low-yielding (6 – 8 t/ha) old vines (10 – 20 years old) located on Konrad Bestbier's Swartland farm, Weldie. The soils are deep red Oakleaf and Gravel ensuring excellent water retention and adding structure and fullness to the wines. The vines have been planted in such a way to benefit optimally from the cool Benguela current sea breezes. These breezes cause summer temperatures to range between 20–30°C.

WINEMAKING TECHNIQUES

Hand harvesting occurred 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. Dry ice and sulphur were used to protect the grapes from oxidation during transportation. No enzymes were used for juice settling and 80 % of this wine was naturally fermented in first-fill, 400-litre French oak barrels and the rest was inoculated with yeast in second fill - and third fill French oak barrels. Barrel maturation lasted for 10 months. The only fining the wine got was bentonite. The wine was then filtered with a 60 mikron filter. We handled this wine with the utmost care - almost naturally.

VINTAGE CONDITIONS

Bud break was 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

Lobster, Turkey with Cranberry Sauce, Roast Butternut Squash or Brie.

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

VINTAGE: 2020 • **ALC:** 13.5% • **RS:** 3.9g/l • **PH:** 3.31 • **TA:** 6.41g/l

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SURVIVOR



SURVIVOR PINOTAGE RESERVE

WINE DESCRIPTION

Inky mulberry in colour with taut, rich black berry fruit, dusty slate and quince jelly and strawberry confit on the aromatic nose. Vibrant with freshness and tension, showing good varietal character. Elegant expression with firm ripe tannin structure, super-voluptuous yet finely balanced and rounded. Wisps of smoke and roasted berries add to the complexity through to the dry, graphite mineral finish. An accomplished wine with great purity.

VINEYARDS

Grapes were sourced from low-yielding (6 – 8 t/ha) old vines (10 – 20 years old) located on DB Rust's Swartland farm, Constantia. The soils are deep red Oakleaf and Hutton ensuring excellent water retention and adding structure and fullness to the wines. The vines have been planted in such a way to benefit optimally from the cool Benguela current sea breezes. These breezes cause summer temperatures to range between 20 – 30°C.

WINEMAKING TECHNIQUES

Harvesting occurred at optimal ripeness when the grapes were between 25-26° Balling. 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. Cold soaking was done for 24 hours before inoculation. Grapes remained on the skins for 24 hours to allow for colour extraction. Fermentation lasted between 4 and 6 days at 22-25°C. The wine underwent malolactic fermentation in 300L medium toasted Vicard and Taransaud barrels, 20% of which was new and the rest second and third fill. Only the best barrels were selected for the reserve range. The barrels comprised 100% French oak adding more texture to the wine. Barrel maturation lasted for 18 months whereby the wine was racked only once.

VINTAGE CONDITIONS

With even budburst and cooler summer conditions gave the 2019 season a start with a slower ripening period. Grapes reached phenolic ripeness with good acidity and lower pH levels. The season was characterised by healthy, full-flavoured grapes.

FOOD PAIRING

Sweet Barbeque Ribs, Roast Chicken, Boerewors & Steak or Gouda Cheese.

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APPELLATION: Swartland • **VARIETIES:** 100% Pinotage • **HARVEST DATE:** February

VINTAGE: 2019 • **ALC:** 14.5% • **RS:** 3.1g/l • **PH:** 3.58 • **TA:** 5.48g/l