

ELGIN | SOUTH AFRICA

SURVIVOR



SURVIVOR CHARDONNAY

WINE DESCRIPTION

This beautifully poised 2021 barrel-fermented Chardonnay, has a complex nose of lime and ripe pear with a buttery undertone. The multi-layered palate is filled with deciduous fruit flavours and quality wood spices and livened by a crisp Burgundian acid.

VINEYARDS

Grapes grown on sandy loam soils and colder sites got preference during selection. The vines are not irrigated throughout the ripening season, forcing them to dig their roots deeper in search of water.

WINEMAKING TECHNIQUES

Grapes were hand-picked in the cool of the morning. After gentle pressing and cold settling, the juice is transferred into 228 and 300 litre French oak barrels for natural fermentation. We love to use a combination of 33% new, 33% 2nd fill and 33% 3rd fill barrels for the cultivar to express itself. After fermentation, the wine undergoes lees contact for an average of 10 months on the lees. All batches and barrel treatments are kept separately for selection purposes.

VINTAGE CONDITIONS

Following a very cold and late winter, bud break was 10 days later than in 2020. This led to a very late flowering and harvest. The growing season was very cool with occasional downpours, and therefore we had near perfect conditions until harvest. The cool summer conditions gave the 2021 season a start with a slower ripening period and grapes reached phenolic ripeness with good acidity and lower pH levels.

FOOD PAIRING

Smoked chicken salad with balsamic and olive oil sprinkled over. Seared Norwegian salmon with green asparagus, with fresh lemon squeeze.

[f](#) [@survivorwines](#) • [survivorwines.com](#)

APPELLATION: Elgin Valley • **VARIETIES:** 100% Chardonnay • **HARVEST DATE:** February

VINTAGE: 2021 • **ALC:** 13.5% • **RS:** 1.8g/l • **PH:** 3.2 • **TA:** 7.7g/l