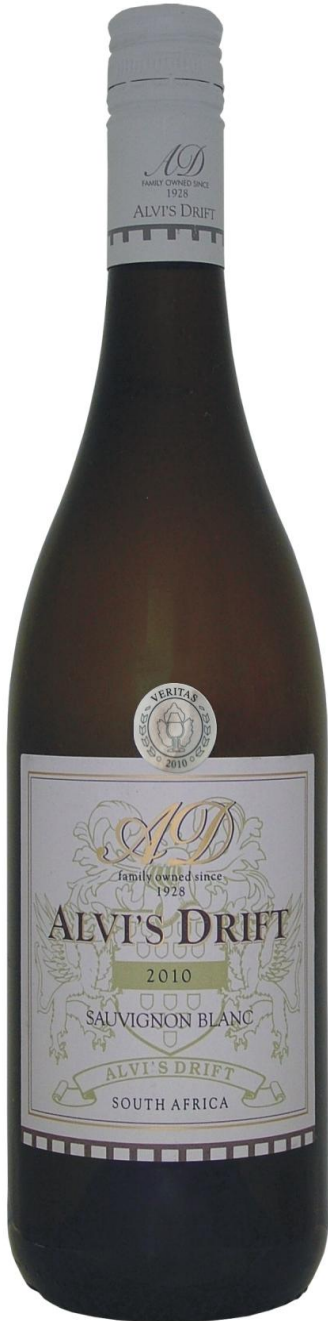


ALVI'S DRIFT



AD Sauvignon Blanc 2010



The Grapes

The grapes were harvested selectively, in the early morning, by hand at a balling of 21° to 24°

In The Cellar

Only the first 500 ltr of free run juice was used and fermented with VIN 7. After fermentation the wine was left on it's fine lees for 6 months and battonaged regularly.

The Wine

This aromatic, full bodied Sauvignon Blanc shows a lovely balance of ripe guava, gooseberries and "freshly snapped" asparagus tips. The palate is full and round with surprising length and elegance. The wine has a light acid finish making it an ideal companion for seafood or as an aperitif.

The packaging

Founded in 1928, Alvi's Drift cellar has produced a string of award winning wines. The AD range is the culmination of our pursuit of producing wines of the highest quality and unrivaled complexity.

On the label you can see the Van der Merwe crest as a watermark in the background and the pillars at the bottom of the label and capsule symbolizes the low water bridge from which the cellar gets it's name.

Awards

Veritas Silver 2010

Analysis

RS-2.9 Alc-12.9% TA-7 pH-3.23