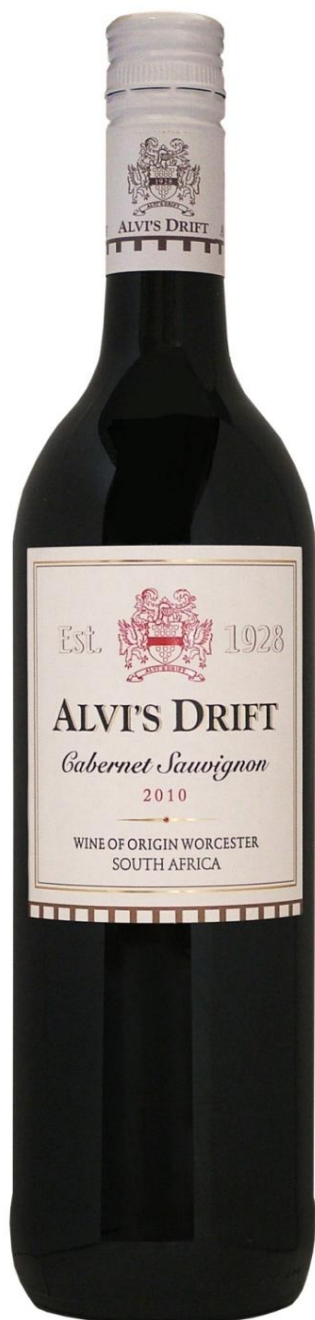


ALVI'S DRIFT



Cabernet Sauvignon 2010



The Grapes

The grapes are all from our own farm and were selectively hand harvested at optimal ripeness. The vineyards are specifically selected and specially pruned and suckered to get even ripeness and well balanced growth. Irrigation and fertilization monitoring systems are in place to ensure small berries without disturbing the balance of the vines.

In The Cellar

The wine was fermented on their skins in open fermenters on French oak chips and punched through regularly by hand. Directly after crushing about 30% of the juice was drawn off. After fermentation the wine was matured on french oak chips for 8 months where it also finished malolactic fermentation.

The Wine

Alvi's Drift cabernet sauvignon has a lovely medium dark colour with a garnet hue. The nose starts with a hint of Christmas cake and is followed up with nutty oak with integrated vanilla, chocolate and blackberry fruit characters. The palate is full with balanced tannins which give the wine a firm and lingering palate. Ideal with roasted and barbecued meats and pasta dishes.

Analysis

RS-2.1 Alc-12.5% TA-6.8 pH-3.25