# ALVI'S DRIFT

## CHENIN BLANC

## 2011

***The Grapes***

*The grapes was harvested selectively, in the early morning, by hand at a balling of between24°and25°*

***In The Cellar***

*Only the best of the free run juice was used and fermented with wild yeast. After fermentation the wine was left on it's fine lees for 5 months and battonaged regularly before bottling.*

***The Wine***

*Light straw in colour, the chenin blanc is full bodied yet elegant. The wine is very viscous, giving it a wonderful mouthfeel and texture. The acid is well integrated and balanced resulting in a palate that shows great length and fullness for an unwooded wine. Primary fruit flavours of passion fruit and ripe guavas dominate the nose and palate. The resulting wine shows a rare combination of intense aromas, complexity and length which is an excellent example of South Africa chenin blanc.*
*Compliments fish, salads and white meat dishes.*

***Awards***

*Silver Veritas 2011*

***Analysis***

***RS**-3.6 **Alc**-14% **TA**-7 **pH**-3.19*

family owned since 1928