

# ALVI'S DRIFT



## AD Chardonnay 2010



### The Grapes

*The grapes are all from our own farm. It was harvested selectively, in the early morning, by hand at a baling of 24°*

### In The Cellar

*The Grapes were whole bunch pressed and the free run was then fermented in barrels with a combination of CY3079 and Wild yeast. It was left on the fermentation lees to mature in the barrels for 11Months. Mostly 300 ltr French Oak barrels were used .*

### The Wine

*The 2010 Alvi's Drift AD chardonnay has a lively pale lemon yellow with a hint of green. The nose is blend of cashew nuts, subtle peach and flinty, toasted oak. Very specific vinification techniques and the barrel maturation process have resulted in an integrated and elegant wine. The palate is full, balanced and lingering with a hint of citrus, white chocolate and vanilla pods. The wine has great aging potential and will reward 2 to 5 years of cellaring. An ideal companion for firm fish such as tuna.*

### 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

*Champion Chardonnay SA Young wine Show 2010*

*Silver Michelangelo International Wine Awards 2011*

*Bronze Veritas 2011*

*Silver International Wine and Spirits Competition 2011*

### Analysis

*RS-4.5 Alc-13% TA-6.8 pH-3.02*