

ALVI'S DRIFT



AD CVC 2010

CHENIN BLANC/VIOGNIER/
CHARDONNAY



The Grapes

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

In The Cellar

The grapes were whole bunch pressed and the free run juice was fermented in the barrels with T306, CY3079 and Wild yeast. It was left on the fermentation lees to mature in the barrels for 11 months. Mostly 300 ltr French Oak barrels were used of which 30% were new barrels. The three components of the wine were matured on their own and were blended just before bottling.

The Wine

It is a blend of Chenin Blanc, Viognier and Chardonnay. The 2010 Alvi's Drift AD CVC has a lovely pale lemon/straw color. The nose showed lifted peach and apricot characters. A lovely blend of roasted nuts with a hint of butterscotch and ripe melons. The palate is balanced to perfection with oak, fruit, and acidity all adding to the wines length and fullness. Great with Asian dishes, seafood and soft cheeses.

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

*Gold Best in Class International Wine and Spirits Competition
Silver Michelangelo International Wine Awards 2011
Silver Veritas 2011*

Analysis

RS-4.8 Alc-13.4% TA-6.8 pH-3.19