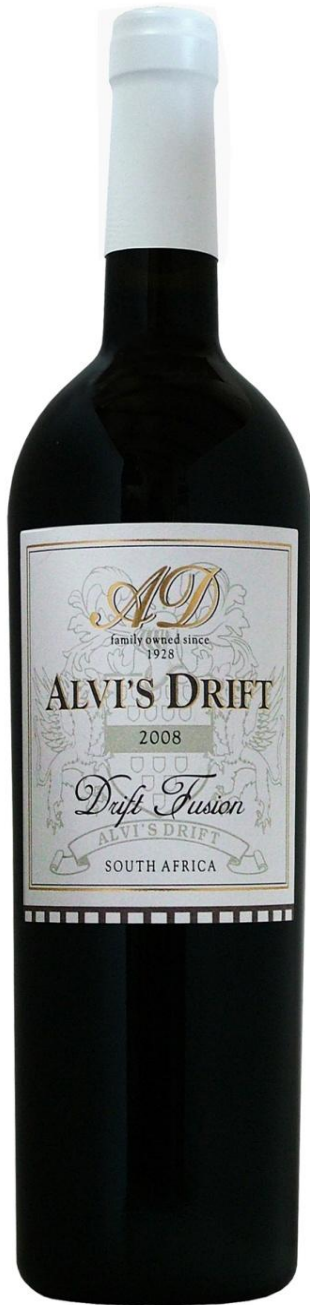


ALVI'S DRIFT



Drift Fusion 2008

Cabernet Sauvignon/Pinotage

The Grapes

The grapes are all from our own farm. It was harvested selectively, in the early morning, by hand at a balling of 25°

In The Cellar

The wine was fermented on their skins in open fermenters and punched through regularly by hand. Directly after crushing about 30% of the juice was drawn off. After fermentation the wine was matured for 22 months in a combination of French and American Oak barrels of which a third were new barrels.

The Wine

It is a blend of Cabernet Sauvignon and Pinotage.

This classic cape blend is full of ripe blackberries, mulberries and plums, integrated with vanilla and cashew nut characters through careful oak maturation. A perfect partner for red meat, game, duck and mature cheeses. This wine will continue to improve with age for 5-8 years.

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 Concourse Mondial du Bruxelles 2011

Gold Michelangelo International Wine Awards 2011

Silver Michelangelo International Wine Awards 2010

Old Mutual Trophy Wine Show Bronze 2010

Silver International Wine Challenge 2011

Bronze International Wine and Spirits Competition 2011

Analysis

RS-5.6 Alc-15% TA-5.6 pH-3.56

