

ALVI'S DRIFT

Premium Selection



Muscat de Frontignan 2007

The Grapes

The grapes are from vineyards on the farm that is specifically selected for their ability to give high sugar while still maintaining the quality of the grapes. The grapes were harvested very late at a Balling of 40°.

In The Cellar

The grapes were left on the skins for a week and started to ferment before it was crushed and fortified. It was left to settle cleanly and then went into small french oak barrels for maturation. It was left in the barrels for 18 months before bottling.

The Wine

The 2007 Alvi's Drift white muscadel is an outstanding example of a rich, ripe and luscious fortified dessert wine. The wine has a lovely golden colour reflecting the ripeness of the grapes used in its production. The nose is filled with complex aromas of dried fruits, muscat grapes and christmas pudding. The high sugar level of the wine gives it a viscous and decadent mouth feel. The wine fills the palate with an explosion of dried apricot, peach and nutty flavours. A wonderful way to finish the evening or splendid with soft cheese and nuts. Made in tiny quantities, this wine is a rare and largely undiscovered jewel of the South African wine industry.

Awards

Silver Old Mutual Trophy wine show 2011

Grand D'or (Dubbel Gold) Michelangelo International Wine Awards 2011

Analysis

RS-298 Alc-15.3% TA-6.6 pH-3.25