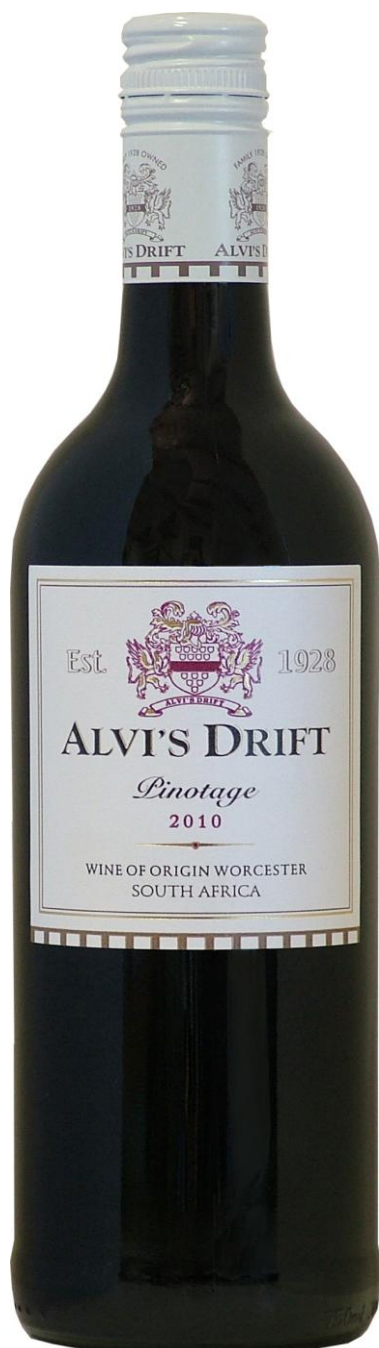


# ALVI'S DRIFT



## Pinotage 2010



### **The Grapes**

*The grapes are all from our own farm and were selectively hand harvested at optimal ripeness. The vineyards are specifically selected and specially pruned and suckered to get even ripeness and well balanced growth. irrigation and fertilization monitoring systems are in place to ensure small berries without disturbing the balance of the vines.*

### **In The Cellar**

*The wine was fermented on their skins in open fermenters on French and American oak chips and punched through regularly by hand. Directly after crushing about 52% of the juice was drawn off. After fermentation the wine was matured on French and American oak chips for 9 months where it also finished malolactic fermentation.*

### **The Wine**

*Alvi's Drift pinotage has been a speciality of the cellar since it was first bottled in 2006. The wine has a strong, medium dark colour with a garnet hue. The bouquet and palate are filled with juicy, ripe berry characters with mulberry and blackberry dominating. The tannin structure is well balanced with the oak and fruit. Subtle vanillin oak is integrated with hints of chocolate and dark cherries. A lovely wine for roast meat or duck.*

### **Awards**

*Bronze International Wine Challenge*

### **Analysis**

*RS-4.0 Alc-14% TA-5.6 pH3.51*