

# ALVI'S DRIFT



## Sauvignon Blanc 2011



### **The Grapes**

*The grapes was harvested selectively, in the early morning, by hand at a balling of between 19° and 23°*

### **In The Cellar**

*From crushing the juice was reductively handled. Only the best of the free run juice was used and fermented with VIN 7. After fermentation the wine was left on it's fine lees for 4 months and battonaged regularly before bottling.*

### **The Wine**

*The wine has an attractive pale straw colour. The wine is light and fruity with aromas of grenadilla and asparagus. The palate is nicely balanced with a full body with a fresh zingy finish. Great for seafood or as an aperitif.*

### **Awards**

*Veritas Bronze 2011*

*Wine Magazine Best value for money Award*

### **Analysis**

*RS-3.8 Alc-12.5% TA-7.3 pH-3.16*