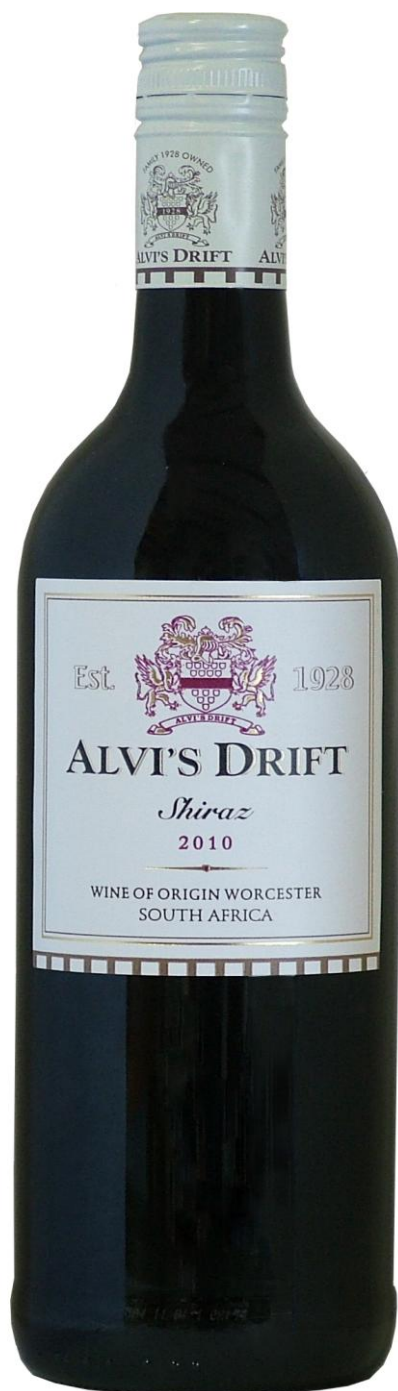


# ALVI'S DRIFT



## Shiraz 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 American oak chips and punched through regularly by hand. Directly after crushing about 15% of the juice was drawn off. After fermentation the wine was matured on American oak chips for 8 months where it also finished malolactic fermentation.*

### **The Wine**

*The Alvi's Drift shiraz has a medium colour with an attractive garnet hue. The wine is elegant and nicely balanced. The aromas on the nose are a subtle blend of white pepper and red berries with a hint of vanilla and chocolate. The flavours are well integrated with nutty oak characters. The palate is balanced with surprising length and fullness. The oak, fruit and tannins are beautifully integrated, giving the wine a subtlety and elegance rarely found in New World wines. Ideal with poultry, especially roast or barbecued chicken.*

### **Awards**

*Bronze Veritas 2011*

### **Analysis**

**RS-4.0 Alc-13% TA-5.7 pH3.50**