

ALVI'S DRIFT



AD SVC 2009

SAUVIGNON BLANC/VIOGNIER/
CHARDONNAY



The Grapes

The grapes are all from our own farm. It was harvested selectively, in the early morning, by hand at a baling of 21° to 24°

In The Cellar

The wine was fermented in the barrels with VIN7 and CY3079 yeast. It was left on the fermentation lees to mature in the barrels for 11 months. 225 ltr barrels were used for the Sauvignon Blanc and 300 ltr French Oak barrels for the Viognier and Chardonnay of which 30% were new barrels. The three components of the wine were matured on their own and were blended just before bottling.

The Wine

It is a blend of Sauvignon Blanc, Viognier and Chardonnay. This unusual blend of three classic varieties is an outstanding example of the art of blending. The wine has layers of fruit flavors, texture, length and complexity making it an ideal wine for seafood and soft cheese. Ready for immediate drinking but will improve for 2 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 its name.

Awards

Veritas Silver 2010

Bronze International Wine and Spirits Competition 2011

Three and a half stars Wine Magazine

Analysis

RS-3.3 Alc-13.5% TA-6.8 pH-3.36