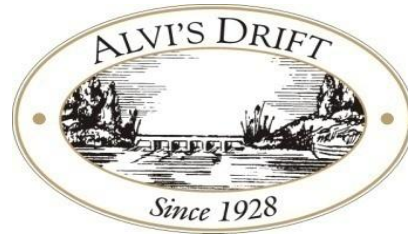


ALVI'S DRIFT



Viognier 2010



The Grapes

The grapes were harvested selectively, in the early morning, by hand at a baling of 27°

In The Cellar

The grapes were whole bunch pressed and fermented on wood chips with T306 and wild yeast. After fermentation the wine was left on its fermentation lees for 7 months and battonaged regularly before bottling.

The Wine

The wine has a lovely pale straw colour. The nose is typical of viognier, but in an elegant and restrained way. The aromas are dominated by apricots and white peaches. The wine is soft, ripe, and round with a lovely viscous texture. The flavours linger, giving the wine a very long flavour profile. The fruit is nuanced with a hint of cashew nuts, elegant and aromatic, this really is a red wine drinkers white. Good with spicy dishes and hard cheese.

Awards

Silver International Wine Challenge 2011

Silver Veritas 2011

Silver International Wine and Spirits Competition 2011

Silver Michelangelo International Wine Awards 2011

Best Value for Money Award 2011

Analysis

RS-3.8 Alc-13.5% TA-3.8 pH-3.30