

# ALVI'S DRIFT

FAMILY OWNED SINCE 1928  
SOUTH AFRICA · WORCESTER



## Alvi's Drift Reserve Chardonnay 2015



### The Grapes

The wine is made entirely from estate grown fruit, hand selected in the early morning to ensure only cool, perfect bunches are delivered to the winery. Maturity reached optimum levels of ripeness at approximately 24° balling.

### In The Cellar

The Grapes were whole bunch pressed and the free run was barrel fermented using a combination of CY3079 and selected wild yeast strains. The wine was matured on lees for 11 months in French oak barrels where it was regularly battonaged.

### The Wine

The Reserve chardonnay is made in a Burgundian style ensuring complexity and great aging potential. The wine is a lovely pale straw colour with a nose showing elegant peach aromas. The palate is full, balanced and lingering with a hint of citrus, white chocolate and vanilla pods. Great with chicken and duck dishes, firm fish such as tuna and soft cheeses. The wine has great aging potential and will reward 2 to 5 years of cellaring.

### The packaging

The label features an illustration of Alvi's Drift, the ford built by Alvi van der Merwe in 1928. This low water bridge crosses the Breede River which cuts through the family property. Founded in 1928, Alvi's Drift cellar has produced a string of award winning wines. The Reserve range is the culmination of our pursuit of producing wines of the highest quality and unrivaled complexity.

### Awards

Gold Award in the International Wine Guide for Spain 2016  
Gold Veritas Award 2016



### Analysis

RS- 4.3

Alc-13.71%

TA-6.6

pH-3.17

### Cultivar Information

Chardonnay 100%