

ALVI'S DRIFT



Alvi's Drift Reserve 2013 Drift Fusion



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. Optimum ripeness was achieved at approximately 25° balling.

In The Cellar

The wine was crushed into traditional open fermenters for fermentation. Juice was bled from the skins to improve the colour and total phenol levels in the wine. Once fermentation commenced the cap was punched through by hand up to 8 times per day. After fermentation the wine was matured for 22 months in a combination of French and American Oak barrels of which a third were new.

The Wine

Drift Fusion is a cabernet dominated Cape's Blend ensuring that the classic Bordeaux variety is complimented with a minimum of 30% of the Cape's "own" grape, pinotage. The 2013 is enhanced with shiraz and a small amount of petite verdot. This classic cape blend is full of ripe blackberries, mulberries and plums, integrated with vanilla and cashew nut characters through careful oak maturation. A perfect partner for red meat, game, duck and mature cheeses. This wine will continue to improve with age for 5-8 years.

The packaging

The label features an illustration of Alvi's Drift, the farm 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:

Double Gold Award in the Top 100 SA Wines 2016

Gold Award in the International Wine Guide for Spain 2016



Analysis

RS- 3.4

Alc-14.14%

TA-5.8

pH-3.66

Cultivar Information

Cabernet Sauvignon 45.20%; Pinotage 30%; Shiraz 24.80%