

ALVI'S DRIFT

FAMILY OWNED SINCE 1928
SOUTH AFRICA · WORCESTER



Alvi's Drift 2016 Signature Chardonnay



The Grapes

Our vineyards are grown using a philosophy of minimal intervention and fertilised with natural compost produced on the farm. The best blocks of each varietal at Alvi's Drift are meticulously managed to optimise quality. These chardonnay grapes were selectively hand harvested to ensure only healthy, ripe bunches were used for production.

In The Cellar

Only the premium free run juice was used for this wine which was fermented with French oak. The wine was aged on lees and battonaged regularly to maximise flavour and complexity.

The Wine

This lightly wooded blend has a lovely straw colour with aromas of ripe apricots, peaches and spanspek. The palate is full and creamy with subtle roasted nut characters balancing the fruit aromas. Great with salty soft cheeses and white meat such as pork, chicken and turkey.

Awards

Double Gold in the Vitis Vinifera Awards Competition 2016
Gold in the Ultra Value Wines 2016



Analysis

RS-4.3 Alc-13.14 % TA-6.7 pH-3.09

Cultivar Information

Chardonnay 100%