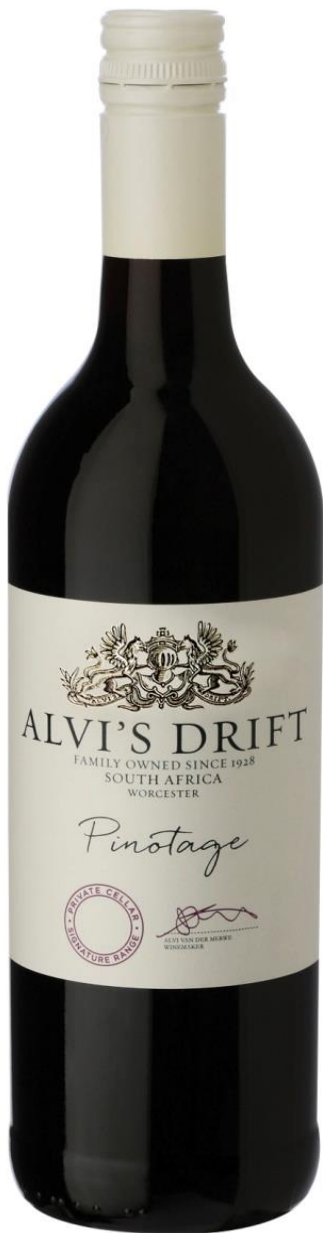


# ALVI'S DRIFT

FAMILY OWNED SINCE 1928  
SOUTH AFRICA · WORCESTER



## Alvi's Drift 2016 Signature Pinotage



### **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 pinotage grapes were selectively hand harvested to ensure only healthy, ripe bunches were used for production.

### **In The Cellar**

The grapes were crushed into roto-fermenters where they fermented for approximately 7 days. Juice was drawn off the skins to improve the wines colour and flavour intensity. The wine was matured with American oak for 8 months prior to bottling.

### **The Wine**

Alvi's Drift pinotage has been a speciality of the cellar since it was first bottled in 2006. The wine has a strong, medium dark colour with a garnet hue. The bouquet and palate are filled with juicy, ripe berry characters with mulberry and blackberry dominating. The tannin structure is well balanced with the oak and fruit. Subtle vanillin oak is integrated with hints of chocolate and dark cherries. A lovely wine for roast meat or duck.

### **Analysis**

RS- 4.8 Alc-13.21% TA-5.6 pH-3.55

### **Cultivar Information**

Pinotage 100%