



# Alvi' Drift 2017 Signature Sauvignon Blanc



## The Grapes

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

#### In The Cellar

From crushing the juice was reductively handled. Only the best free run juice was coldly fermented to ensure maximum fruit and flavor retention. After fermentation, the wine was left on its fine lees for 4 months and buttoned regularly before bottling.

### The Wine

The wine has an attractive pale straw color. The wine is light and fruity with aromas of cut grass and asparagus. The palate is nicely balanced with a fresh zingy finish. Great for seafood or as an aperitif.

#### Awards

Gold in the Gold Wine Awards 2017



Analysis RS-4.6 Alc-12.81% TA-6.6 pH-3.09

<u>Cultivar Information</u> Sauvignon Blanc 100%