



Signature Shiraz 2015



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 cabernet 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

The Alvi's Drift Shiraz has a medium colour with an attractive garnet hue. The wine is elegant and nicely balanced. The aromas on the nose are a subtle blend of white pepper and red berries with a hint of vanilla and chocolate. The flavours are well integrated with nutty oak characters. The palate is balanced with surprising length and fullness. The oak, fruit and tannins are beautifully integrated, giving the wine a subtlety and elegance rarely found in New World wines. Ideal with poultry, especially roast or barbecued chicken.

Awards

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







<u>Analysis</u>

RS-4.6 Alc-13.17% TA-5.5 pH-3.54

Cultivar Information

Shiraz 100%

