

ALVI'S DRIFT

FAMILY OWNED SINCE 1928
SOUTH AFRICA · WORCESTER



Alvi's Drift 2016 Signature Viognier



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

In The Cellar

Only the best free run juice was cold fermented to ensure maximum fruit and flavour retention. After fermentation the wine was left on its fine lees for 4 months and battonaged regularly before bottling.

The Wine

The wine has a lovely pale straw colour. The nose is typical of viognier, but in an elegant and restrained way. The aromas are dominated by apricots and white peaches. The wine is soft, ripe, and round with a lovely viscous texture. The flavours linger, giving the wine a very long flavour profile. The fruit is nuanced with a hint of cashew nuts, elegant and aromatic, this really is a red wine drinkers white. Good with spicy dishes and hard cheese.

Awards

Gold Michelangelo International Wine Awards 2016
Gold Award in the Gold Wine Awards 2016
Gold in the Vitis Vinifera Awards Competition 2016



Analysis

RS- 4.1 Alc-13.71% TA- 6.7 PH-3.13

Cultivar Information

Viognier 100%