

The History

In 1928, the All-Black rugby team, known as the "invincibles" was unassailable. They arrived on the shores of South Africa after completing an undefeated tour of the British Colonies and France - expecting to continue this record. The rugby world was rocked when a young, unknown, 19-year old Albertus Viljoen van der Merwe, "Alvi" to his friends, scored the first try in history against the All-blacks on African soil. Our Charismatic founder gripped the world's imagination by scoring this try and went on to be selected as the 221st player to play for the South African national rugby team, "The Springboks". This Springbok team, with Alvi in their ranks, turned the tide on the "invincibles" and toured the UK and Europe undefeated. Alvi's farm, in Worcester, South Africa, has continued this winning legacy, remaining family owned since its inception, producing world class wines that deliver exceptional quality and value. With the 221 range, we pay tribute to Alvi and the winning Springbok team.

The Grapes

Chenin Blanc 2019 berries were in general smaller, but they were concentrated in flavour and healthy. This was due to the moderate temperature during growth and ripening time. It was a larger crop than 2018. Our vineyards are grown using a philosophy of minimal intervention and fertilised with natural compost produced on the farm. The Chenin Blanc grapes were selectively handharvested in the cool, early morning hours to optimise quality.

In The Cellar

Only the best quality free run juice was used in the production of this Chenin Blanc. Part of the wine, between 20 - 30%, was fermented and aged in French oak barrels and the rest fermented in stainless steel tanks. This unique blend of Barrel Matured Chenin Blanc and fresh, crisp wine fermented in stainless steel tanks, is one of a kind produced in our Cellar.



Tasting Note

This Chenin Blanc has a brilliant pale straw colour and a complex, fruit driven nose of ripe white peach, stewed apple and a hint of blossom honey which follows through on the palate. The silky smooth and creamy palate has a refreshing acidity with a long, lingering fruit and fresh lemon finish.

Cultivar Information

100% Chenin Blanc

Serving Suggestion

Serve with soft cheese like Chevre, Brie or Camembert. Ideal with grilled fish with lemon butter sauce or grilled Chicken. Enjoy with a Caesar salad.

Analysis

- Residual Sugar 4.6 g/l
- Alcohol 13.7 %
- Acidity 6.6 g/l
- pH 3.2

Awards

- Gold in the Catavinum World Wine & Spirits Competition for Spain 2020
- Double Gold Award in the NWC & Top 100 2020
- Finalist in the Standard Bank Chenin Blanc Top 10 Challenge 2020











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