

ALVI'S DRIFT

# 221 RANGE SAUVIGNON BLANC 2021

Starbright with a pale-straw colour and a youthful lime rim, this dry white wine boasts forthcoming aromas of honey melon, white peach, passionfruit and lemon on the nose. Abundant fruit follows through beautifully, and the palate is dry with a crisp, refreshing, almost-creamy acidity that is well-rounded on the palate, lingering to a fresh, ripe-lemon finish. The kind of wine that one tastes the first time... and will remember for a long time.

## ON THE VINES

Our 2021 harvest will be remembered as the silver lining to a very difficult time for the global wine industry. Despite the challenges faced and external restrictions imposed, at Alvi's Drift the grapes, weather and terroir conspired to deliver something truly magical.

The moderate weather we experienced throughout the season, and specifically during harvest time, resulted in grapes ripening more slowly than usual, developing exceptional flavour in the process.

Due to the slower ripening of the grapes, harvesting commenced two weeks later than normal. This resulted in the harvesting of grapes of exceptional quality – fruit with low pH levels and high natural acidity, with perfect phenolic ripeness. These factors all point to the production of wines of exceptional quality.

## IN THE CELLAR

Only the best-quality, free-run juice was used to produce this unique Sauvignon Blanc. A blend of barrel-matured and fresh, crisp tank-fermented Sauvignon Blanc, approximately 25% of this wine was wild-yeast fermented, then aged in older French oak barrels to provide complexity and depth. The remainder of the wine was fermented in stainless steel tanks, highlighting the wonderful, primary-fruit character of this vintage.

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## CULTIVAR INFORMATION

100% Sauvignon Blanc

## ANALYSIS

Alcohol:	12.9%
Residual Sugar:	4.4 g/l
Acidity:	6.5 g/l
pH:	3.0

## PAIRING SUGGESTION

An excellent companion to roast pork or chicken, fresh oysters or grilled calamari, this wine will also complement caprese salad, zucchini or green beans. Best served between 7 °C and 12 °C, this wine will mature for at least another 3 to 5 years.

## HERITAGE

In 1928, the All Black rugby team, known as "the invincibles" was unassailable. They arrived on South African shores after completing an undefeated tour of France and the British colonies, expecting to continue their winning streak. 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 rugby world's imagination by scoring this historic try, going on to be selected as the 221st player to play for the Springboks – South Africa's national rugby team. With Alvi in their ranks, the Springboks turned the tide on "the invincibles", going on to tour the UK and Europe undefeated.

Alvi's farm in Worcester, South Africa, has continued this winning legacy, remaining family owned – and home to three generations of the Van der Merwe family – to this day. Today, the family farm is home to the Alvi's Drift winery, known for producing internationally acclaimed, world-class wines of exceptional quality and value.

With our 221 range, we pay tribute to our patriarch, Oupa Alvi, and our winning South African Springbok rugby team.