

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 Franceexpecting 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 Allblacks 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

2019 vintage was a great vintage. Despite a late start to Winter, we had good rainfall. Spring was a bit variable with a memorable heatwave in October but otherwise the season was excellent. 2019 was a large wine grape harvest with good acidity, sugar and elegance which typically bodes well for quality. The grapes were healthy, full and ripe with exceptionally good colour in the red varieties and intense flavour in both our white and red cultivars.



In The Cellar

221 Special Cuvée is made entirely from estate grown grapes; hand selected in the early morning to ensure that cool, optimally ripe bunches are delivered to the winery. Each variety is vinified separately. Only the best tank or barrels are used to create this memorable, elegant wine.

Tasting Note

Intense black cherry colour with youthful purple shades. This wine is a medium to full bodied wine with a spicy nose showcasing rich, ripe mulberries, red cherries and a hint of lavender. The fruit follows through on the palate, in balance with the gentle yet firm tannins. Lingering with a charming spicy finish.

Cultivar Information

Shiraz 33%, Durif 23%, Cabernet Sauvignon 16%, Pinotage 10%, Petit Verdot 9%, Grenache 7%, Viognier 2%

Serving Suggestion

Enjoy with a pasta with meat sauce or any spicy vegetable dish. Will compliment most red meat dishes. You can also serve this with a creamy gorgonzola or well matured cheddar cheese.

Analysis

- Residual Sugar 4.5 g/l
- Alcohol 13.5 %
- Acidity 5.7 g/l
- pH 3.5









/wineries/alvi's-drift

