

ALVI'S DRIFT

ICON RANGE ALBERTUS VILJOEN BISMARCK 2022

With its intense ruby red hue, this bold-yet-refined red wine showcases complex layers of ripe mulberry and prune with hints of liquorice and spice. The wine's excellent balance is marked by a velvet tannin structure that envelops the palate, leading to a lingering blackberry finish. This powerful, full-bodied wine will mature gracefully for at least 8 years and more.

ON THE VINES

With an ideal Mediterranean microclimate, an abundance of soil diversity and water from the life-giving Breede River, the Alvi's Drift vineyards are ideally positioned for producing remarkable wines of unique character and complexity.

Our 2022 harvest was one of exceptional quality, despite yielding a somewhat smaller crop compared to 2021. A cold winter brought ample rainfall, replenishing our reservoirs, followed by a cooler spring with additional rain. This led to delayed bud burst and flowering. Despite the delay, the flowering phase was largely successful.

The summer season brought both heat and rain, resulting in a harvest delayed by at least 14 days due to the cooler-than-usual season. These moderate weather conditions afforded the vines ample time to develop rich and nuanced flavours. The result was smaller berries, contributing to a reduced overall yield, yet the fruit was intensely flavoured and of outstanding quality.

This vintage is one that will be remembered for its remarkable character and exceptional quality.

IN THE CELLAR

Borrowing from ancient winemaking methods, all varieties in this blend were vinified and barrel-matured separately, with some varieties undergoing whole-bunch fermentation.

After arriving at the winery, most grape varieties were destemmed and cold soaked for 3 -4 days, with a portion of the juice drawn off to maximise skin contact and colour extraction during fermentation. For this wine, fermentation was completed in barrels, followed by malolactic fermentation.

After fermentation, the wine was matured in French and American oak barrels for 12 months, then blended before bottling.

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CULTIVAR INFORMATION

Shiraz	46.6%
Cabernet	23.4%
Pinotage	13.4%
Durif	10%
Petit Verdot	6.6%

ANALYSIS

Alcohol:	13.6%
Residual Sugar:	4.6 g/l
Acidity:	5.7 g/l
pH:	3.6

PAIRING SUGGESTION

Enjoy this wine with game meat, particularly wild boar. It also pairs beautifully with roast potatoes, truffle risotto, or mature Gouda, such as Old Amsterdam or Gruyère.

HERITAGE

In 1928, our family patriarch, Albertus Viljoen van der Merwe – “Alvi” to his friends – established a farm south of the town of Worcester, South Africa. Alvi's son, Bertie, started wine production on the family farm and today the award-winning Alvi's Drift wines are created by winemaker Alvi van der Merwe, Oupa Alvi's grandson and namesake.

This wine takes its name from Bismarck, our farm's beloved Great Dane and self-appointed custodian of the cellar. A friendly welcoming party to anyone visiting the farm, Bismarck commanded respect as the undisputed alpha male and leader of the pack. With this wine, we honour his legacy.

Our Albertus Viljoen Icon range showcases the best of our harvest, full-bodied, barrel-fermented wines of outstanding character and complexity.

AWARDS

2024 | Great Gold | Catavinum World Wine & Spirits Competition: Spain