

ALVI'S DRIFT

ALBERTUS VILJOEN RANGE CHARDONNAY 2022

Pale lemon-coloured with a youthful lime green edge, this wine boasts intense forthcoming aromas of vanilla and spice, lemon zest, coconut and honey melon. Medium-bodied with moderate tannins, this wine has a refreshing acidity and lingering finish with a fresh, lemony character. It will mature well for eight years or 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 Chardonnay harvest, although slightly smaller than the previous year's, has produced a vintage that will be remembered for years to come.

Our winter was cold, with plenty of rainfall, followed by a cooler-than-usual spring with further rain, which delayed budburst and flowering. Summer brought heat but also rain, with the harvest delayed by at least 14 days due to the cooler season. These moderate weather conditions allowed our Chardonnay grapes time to develop incredible flavours, making for an exceptional vintage.

IN THE CELLAR

To create this wine, Chardonnay grapes are carefully selected for their unique characteristics from our prime, well-established Alvi's Drift vineyards. After whole-bunch pressing, grape juice is 100% barrel fermented in both new and used French oak, with wild yeast fermentation applied.

After alcoholic and malolactic fermentation, the wine is barrel-matured in French oak barrels for 11 months, with regular bâtonnage applied. After maturation, wine from each barrel is individually tasted before blending, in order to showcase the character and complexity of both terroir and vintage.



CULTIVAR INFORMATION

100% Chardonnay

ANALYSIS

Alcohol:	13.4%
Residual Sugar:	4.6 g/l
Acidity:	6.7 g/l
pH:	3.2

PAIRING SUGGESTION

Serve this wine with any rich fish dish such as sole, or enjoy with grilled veal chops and mushrooms, with late-summer vegetables like red peppers, corn, or butternut. It will also complement any soft cheese, such as Camembert, Brie or Reblochon. Serve chilled between 10 -12 °C.

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.

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

AWARDS

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2023 | Great Gold | International Wine & Spirit Awards: Spain
2023 | Double Gold | Michelangelo International Wine & Spirit Awards
2023 | Double Gold | LUMO Awards