

ALVI'S DRIFT

# ALBERTUS VILJOEN RANGE CHENIN BLANC 2022

Pale straw in colour with an inviting brilliance, this wine boasts intense aromas of vanilla, spice, and creamy butter. Expect notes of peach and lemon, perfumed with hints of honeycomb. This vibrant medium-bodied wine is well balanced with a creamy texture and a deliciously lingering aftertaste with a refreshing lime finish. It can be enjoyed straight away or matured 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.

The pinnacle of all Alvi's Drift Chenin Blanc wines, the grapes for our Albertus Viljoen Chenin Blanc are hand-selected from our established, 25- to 48-year-old Chenin Blanc vineyards in the cool, early morning hours; then whole-bunch pressed to ensure the preservation of natural fruit flavours.

Although slightly less abundant than the year before, our 2022 Chenin Blanc harvest produced a vintage that will be remembered for many a decade.

Our winter was cold and rainy, with a cooler-than-usual spring that brought even more rain, delaying budburst and flowering. Summer brought heat but also more rain. This cooler season delayed harvest by at least another 14 days.

These wonderful, mild weather conditions enabled our Chenin Blanc grapes to, in time, develop superb flavours, making this a truly remarkable vintage that will be remembered for years to come.

## IN THE CELLAR

To make this wine, a variety of grapes were carefully selected for their unique characteristics from our prime, well-established Alvi's Drift Chenin Blanc vineyards. After whole-bunch pressing, free-run juice was 100% barrel fermented in French oak, with both wild yeast and cultured yeast fermentation applied.

After fermentation, the wine was kept on lees to improve mouthfeel and complexity with regular bâtonnage applied. After maturation, wine from each barrel was individually tasted before blending.



## CULTIVAR INFORMATION

100% Chenin Blanc

## ANALYSIS

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

## PAIRING SUGGESTION

Serve with brie or chevre (goats' milk cheese) and herbs, roast butternut quiche, Tuscan-style grilled chicken or roast duck and chicken korma curry. Enjoy this wine chilled at 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 (grandfather) 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 | Top 10 | Standard Bank Chenin Blanc Top 10 Challenge

2023 | Gold | LUMO Awards