



DOM: NO

RESERVE CVC Chenin Blanc/ Viognier/Chardonnay 2018

The Wine

The wine is made entirely from estate grown fruit, hand selected in the early morning to ensure only cool, perfect bunches are delivered to the winery. Maturity reached optimum levels of ripeness at approximately 24° balling.

In The Cellar

The grapes were whole bunch pressed and the free run juice was barrel fermented with a combination of commercial and selected wild yeast strains. Mostly 300 liter French Oak barrels were used of which 30% were new.

Tasting Note

The 2018 Alvi's Drift Reserve CVC has a lovely pale lemon/straw colour and is a blend of Chenin Blanc, Viognier and Chardonnay. The nose shows lifted peach and apricot characters with a lovely, subtle blend of roasted nuts, butterscotch and a hint of ripe melons. The palate is balanced to perfection with oak, fruit, and acidity all adding to the wines' length and fullness. Great with Asian dishes, seafood, and soft cheeses.

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CITENIN BLANC - VIOGNIER - CHARDONNAY RESERVE ALVIS DBIFF PRIVATE CELLAR FAMILY OWNED SINCE 1953

The Packaging

The label features an illustration of Alvi's Drift, the ford built by Alvi van der Merwe in 1928. This low water bridge crosses the Breede River which cuts through the family property.

Founded in 1928, Alvi's Drift cellar has produced a string of award winning wines. The Reserve range is the culmination of our pursuit of producing wines of the highest quality and unrivaled complexity.

Cultivar Information

Chenin Blanc 67%; Viognier 17%; Chardonnay 16%

Analysis

- Residual Sugar 4.7 g/l
- Alcohol 13.6%
- Acidity 6.7 g/l
- pH 3.1

Awards

- Gold in the International Wine Awards in Spain 2019
- Top 100 & Double Platinum Awards in the NWC & Top 100 2019
- Gold in the Catavinum World Wine & Spirits Competition 2020

