ALVI'S DRIFT

RESERVE RANGE SAUVIGNON BLAN 2020

Crystal clear with tinges of lime green towards the meniscus, this wine boasts beautiful complexity on the nose, with hints of elderflower, white peach, lemon-and-lime, and cut grass. The almost-creamy palate is well-rounded, with silky-soft tannins backed by fruit following through in perfect balance with the wine's crisp acidity. Expect longlingering fruit with a refreshing, clean, lime finish.

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 Sauvignon Blanc grapes destined for this wine are carefully hand-harvested from selected vineyards growing on cool, south-facing slopes in ancient limestone and sandy loam soils. These soil types and topography contribute to the rich terroir the Breede River Valley is so famous for, creating ideal conditions for the cultivation of superb Sauvignon Blanc grapes.

IN THE CELLAR

Our Reserve range showcases the best of our harvest: a fusion of our trademark fresh. primary-fruit style - with just a hint of the luscious and opulent barrel-fermented style of our Albertus Viljoen Icon range.

For this wine, premium Sauvignon Blanc grapes, hand-harvested in the cool, early morning hours are delivered to our cellar, after which grapes are crushed. To add to the complexity of the wine, wild yeast is added to clear juice before cold fermentation commences in steel tanks.

After cold fermentation, the wine is transferred to new French oak barrels for 6 months of maturation.

CULTIVAR INFORMATION

ANALYSIS

4.2 g/l 6.8 g/l

PAIRING SUGGESTION

poultry. It will also complement fresh oysters and fresh, young goats' milk cheeses. Serve between 8-10 °C.

HERITAGE

The wine labels on bottles from our Reserve range feature an illustration of Alvi's Drift, the low-water bridge over the Breede River cutting through the family farm. Our patriarch, Albertus instrumental in having this bridge built

award-winning wines, enjoyed by wine

the culmination of our pursuit of excellence in producing outstanding



+27 (0)21 905 0653

AWARDS

