

SIGNATURE Chardonnay 2020

The Grapes

Our vineyards are grown using a philosophy of sustainability and minimal intervention and are fertilized with natural compost produced on the farm. Vineyards are meticulously managed to optimize quality. Grapes are selectively hand harvested to ensure only healthy, ripe bunches are used for production.

In The Cellar

The grapes are harvested in the early morning hours and arrive at the cellar when they are cool. Only the premium free run juice was used for this wine which was fermented in stainless steel tanks. Left several months on lees before the wine was fined, stabilized and bottled.

Tasting Note

Star bright with lime green tinges. Attractive fresh pineapple nose with layers om lime In between. Super refreshing palate, well rounded and elegant with crisp acidity balanced with the ripe fruit. Lingering and ends off with a fresh mouthfeel and hints of lemon.

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FAMILY OWNED SINCE 19

SOUTH AFRICA WESTERN CAPE

Chardonnay

www.alvisdrift.co.za ☑ marketing@alvisdrift.co.za @AlvisDriftWines

Serving Suggestion

Served with most white meats, fish or chicken and with Brie cheese.

Cultivar Information

100% Chardonnay

Analysis

- Residual Sugar 4.8 g/l
- Alcohol 13.6%
- Acidity 6.1 g/l
- pH 3.2



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