



inotage

SIGNATURE Pinotage

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 were crushed into rotofermenters where they fermented for approximately 7 days. Juice was drawn off the skins to improve the wines colour and flavour intensity. The wine was matured in American oak for up to 8 months prior to bottling.

Tasting Note

Alvi's Drift Pinotage has been a specialty of the cellar since it was first bottled in 2006. The wine has a medium deep purple colour. The bouquet and palate are dominated with with juicy, ripe black cherry and blackberry characters. The tannin structure is well balanced with subtle hints of vanila following through on the palate.

www.alvisdrift.co.za @AlvisDriftWines /wineries/alvi's-drift

Cultivar Information

100% Pinotage

Analysis

- Residual Sugar 4.4 g/l
- Alcohol 13.6%
- Acidity 5.5 g/l
- pH 3.5

Awards

- Gold in the Gold Wine Awards 2019
- Gold in the Vitis Vinifera Awards 2019
- Double Gold in the Ultra Value Wine Challenge 2019/20
- Gold in the Catavinum World Wine & Spirits Competition for Spain 2020









