



SIGNATURE Sauvignon Blanc

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

Grapes are carefully selected for fresh and optimally ripe characters. After crushing, the juice was reductively handled. Only the best free run juice was cold fermented to ensure maximum fruit and flavour retention.

Tasting Note

The wine has an attractive pale straw colour with aromas of cut grass, gooseberries and figs. The palate is well balanced with fresh, zingy acids and fruit that follows through with a pleasant greengage character to a clean, fresh finish.

Cultivar Information

100% Sauvignon Blanc

Serving Suggestion

Ideal as an aperitif or with fish, seafood and salads.

Analysis

- Residual Sugar 4.6 g/l
- Alcohol 13.3%
- Acidity 6.6 q/l
- pH 3.1

Awards

- Gold in the Gold Wine Awards 2019
- Gold in the Vitis Vinifera Awards 2019
- Gold in the Michelangelo International Wine & Spirits Awards 2019
- Nominated for FNB Top 10 Sauvignon Blanc
- Gold Medal in the Concours Mondial du Sauvignon







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