



# **SIGNATURE** Shiraz 2019

### 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 is matured with American oak which compliments the fruit.

# Tasting Note

This wine has a medium ruby hue, intense and rich aromas of ripe dark fruit, with hints of plums, pepper, savoury spice and sweet vanilla notes. Quite succulent with fresh acidity and modest tannin, all beautifully integrated with the fruit, giving the wine a subtlety and elegance rarely found in New World wines.

# Serving Suggestion

Ideal with any red meat. Will pair very well with a mushroom Risotto or any pasta with a ham and mushroom sauce. Can be served with hard cheese such as Huguenot or mature gouda and cheddar.

#### Cultivar Information

100% Shiraz

# Analysis

- Residual Sugar 4.4 g/l
- Alcohol 13.8%
- Acidity 5.8 g/l
- pH 3.4





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