

THORNLANDS MCC CHARDONNAY ♣ PINOT NOIR

The Grapes

Our vineyards are grown using a philosophy of minimal intervention and fertilized with natural compost produced on the farm. The best blocks of each varietal at Alvi's Drift are meticulously managed to optimize quality.

These Chardonnay and Pinot Noir grapes were selectively hand harvested to ensure only healthy, ripe bunches were used for production.

In The Cellar

The Chardonnay and Pinot Noir grapes were whole bunch pressed to ensure a soft and elegant base wine. The wine was fermented at cool temperatures and aged on their lees for 24 months prior to secondary fermentation.



Tasting Note

This elegant and flavoursome MCC has a pale straw colour with a fine and persistent bead. The aromas of freshly baked bread crust and biscuits dominate the nose. Roasted almonds and walnuts are evident on the palate which is complimented with a balanced and dry finish. Perfect as an aperitif or for every celebration.

Cultivar Information

Chardonnay 70% Pinot Noir 30%

Analysis

- Alcohol 12.5 %
- Residual Sugar: 10 g/l

Awards

Double Gold in the Top 100, 2018





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