

The Drift Moveable Feast Red Blend 2017

Showing distinctive Drift Estate aromas of mulberry, blackberry and plum interwoven with garden herbs and fynbos floral notes, this wine stands for the signature of this estate.

Go Complex – a wine with so much going on! It loves complex dishes with different textures and flavours - from hearty lamb stew to spicy Bouillabaisse. Slow oven-baked aubergine, garlic and parsnip medley bring out the nuanced, layers of black fruit and mountain herbs in the wine.

variety : Shiraz | Syrah, Malbec, Tannat & Touriga Nacional

winery : The Drift Estate

winemaker : Bruce Jack

wine of origin : Overberg

analysis : alc : 14.5 % vol rs : 2.9 g/l pH : 3.47 ta : 6.4 g/l

type : Red **style** : Dry

pack : Bottle **size** : 750ml **closure** : Screwcap

This is an estate blend using only grapes grown on this unique Overberg Highland's farm. As such it reflects the different aspects and soils on this remarkable farm. Each variety has been paired with a specific soil type and slope. All vineyards lie between 390m and 550m above sea level. Because the vineyards face in various directions, with various row directions, we have been able to embrace the complexity of our farm, and so transfer that soul into the wine.

in the cellar : Most are fermented apart, but as pioneers of co-fermentation in South Africa we do have a few secret combinations. Fermented wild in open top fermentors with between 15% and 100% whole bunches. Hand plunged 6 times a day. Pressed into 225 lt barrels, mostly old, for between 18 months and 24 months ageing.

