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The Drift Moveable Feast Red Blend

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! Lamb Stew, Spicy bouillabaisse, slow oven-baked aubergine, garlic and parsnip medley or 6 month-old Cheddar with a pickled relish.



variety : Shiraz | 67% Syrah, 14% Malbec, 12% Tannat & 7% Touriga Nacional
winery : The Drift Estate
winemaker : Bruce Jack
wine of origin : Overberg
analysis : **alc :** 13.5 % vol **rs :** 2.5 g/l **pH :** 3.33 **ta :** 6.1 g/l
type : Red **style :** Dry **wooded**
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 vineyard : Blend of 8 small vineyards, most smaller than half a hectare

in the cellar : Each vineyard was hand picked at optimal phenological ripeness, then gently destemmed to individual open top fermenters and cold soaked for 6-10 days. 15-20% whole clusters were kept. Natural fermentation lasted 5-7 days, free run was drained directly to barrel and the skins pressed using a traditional basket press after 10-14 days of post fermentation maceration. Malolactic fermentation occurred naturally in barrel. The individual batches were racked between 2 and 4 times. Each individual barrel is tasted and multiple blending trials were conducted to craft this Estate blend. Bottled 27 September 2019.