

Alvis Drift Icon Range Albertus Viljoen Bismarck Red Blend 2018

An opulent, full-bodied-yet-elegant wine with great complexity, exhibiting deep, dark black fruit, ripe mulberry, spice, vanilla and just a hint of white pepper. This wine showcases well-rounded, velvety tannins with a long-lingering aftertaste and has the potential to mature for at least 8-10 years.

Enjoy this wine with a hearty oxtail stew, venison pie or with grilled peri-peri chicken

variety : Shiraz | 39% Shiraz, 23% Pinotage, 16% Cabernet Sauvignon, 9% Grenache, 6% Petit Verdot, 4% Durif, 3% Viognier

winery : Alvis Drift Private Cellar

winemaker : Alvi van der Merwe

wine of origin :

analysis : alc : 13.6 % vol rs : 4.7 g/l pH : 3.3 ta : 5.9 g/l

type : Red **wooded**

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

Our Albertus Viljoen Icon range showcases the best of our harvest, full-bodied, barrel-fermented wines of outstanding character and complexity

in the cellar : Borrowing from ancient winemaking methods, all varieties in this blend were vinified and barrel-matured separately, with some varieties undergoing whole-bunch fermentation.

After arriving at the winery, most grape varieties were destemmed and cold soaked for 3-4 days, with a portion of the juice drawn off to maximise skin contact and colour extraction during fermentation. For this wine, fermentation was completed in barrels, followed by malolactic fermentation. After fermentation, the wine was matured in French and American oak barrels for 12 months, then blended before bottling

