

Alvis Drift Icon Range Albertus Viljoen Chardonnay 2018

This golden-hued wine offers exuberant aromas of lemon, honey melon and vanilla, with just a hint of toasted hazelnuts. Complex, opulent and full-bodied, it has a velvety mouthfeel, with lush, ripe fruit following through on the palate and an impeccable sugar-and-acid balance.

This wine is a wonderful companion to roast duck, fish terrine as well as duck or fish pâté. It will also complement a pork rilette, roasted quail with a herb-butter sauce and creamy, mature Brie served with fresh baguette.

variety : Chardonnay | 100% Chardonnay

winery : Alvis Drift Private Cellar

winemaker : Alvi van der Merwe

wine of origin : Worcester

analysis : **alc** : 13.5 % vol **rs** : 4.5 g/l **pH** : 3.0 **ta** : 7.9 g/l

type : White **wooded**

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

In 1928, our family patriarch, Albertus Viljoen van der Merwe – “Alvi” to his friends – established a farm south of the town of Worcester, South Africa. Alvi’s son, Bertie, started wine production on the family farm and today the award-winning Alvi’s Drift wines are created by winemaker Alvi van der Merwe, Oupa Alvi’s grandson and namesake. Our Albertus Viljoen Icon range showcases the best of our harvest, full-bodied, barrel-fermented wines of outstanding character and complexity.

in the cellar : To create this wine, Chardonnay grapes are carefully selected for their unique characteristics from our prime, well-established Alvi’s Drift vineyards. After pressing, grape juice is 100% barrel fermented in both new and used French and Burgundian oak, with wild yeast fermentation applied.

After alcoholic and malolactic fermentation, the wine is barrel-matured for 11 months, with regular bâtonnage applied. After maturation, wine from each barrel is individually tasted before blending, in order to showcase the character and complexity of both terroir and vintage.

