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Alvis Drift Reserve Chardonnay 2019

Pale-straw coloured with flashes of lime green towards the meniscus, this wine offers inviting aromas of lemon cream, butter and peach blossom.
The palate is elegant, with a well-defined body, refreshing acidity and a gentle, creamy texture backed by buttery notes and a refreshing lemon
fruit character which leads to a clean, lemony finish. This wine has great aging potential and will benefit from two to five years' cellar maturation.

Serve this wine with grilled, lightly spiced chicken and duck, grilled fish with lemon-butter or hollandaise sauce, or a classic beurre blanc
sauce using this wine as an ingredient. Enjoy with soft, ripe Brie or Camembert cheese, hard cheeses like Grana Padano or South Africa's classic Huguenot cheese



variety : Chardonnay | 100% Chardonnay
winery : Alvis Drift Private Cellar
winemaker : Alvi van der Merwe
wine of origin : Breede River Valley
analysis : **alc :** 13.5 % vol **rs :** 4.4 g/l **pH :** 3.2 **ta :** 6.7 g/l
type : White **style :** Dry **body :** Medium **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Screwcap

2020 NWC Awards - Double Gold
2020 International Wine Awards Spain - Gold
2021 Catavinum Awards - Gold

ageing : This wine will improve with cellar maturation of two to five years.

in the vineyard : With an ideal Mediterranean microclimate, an abundance of soil diversity and water from the life-giving Breede River, the Alvi's Drift vineyards are ideally positioned for producing remarkable wines of unique character and complexity.

about the harvest: Our Reserve range showcases the best of our harvest; a fusion of our trademark fresh, primary-fruit style – with just a hint of the luscious and opulent barrel-fermented style of our Albertus Viljoen Icon range.

in the cellar : Optimally ripe grapes, hand-picked in the cool early morning hours are pressed, with preference given to free-run juice. Thereafter, wild-yeast fermentation is started in tank. A portion of the juice is fermented in tank, while the remainder completes fermentation in barrels. Trademark fresh and optimally ripe fruit characters are beautifully showcased by tank fermentation, while the barrel fermented juice adds beautiful complexity.