

Alvis Drift Reserve White Blend 2020

With its striking pale-lemon colour, this wine has a lovely brilliance and a complex nose with intense, forthcoming aromas of tropical fruit, melon, pear, honeysuckle, almond and just a hint of white pepper. Notes of succulent green apple, pear and ripe citrus follow through, lending a lively acidity to this medium-bodied wine, well-balanced with ripe-fruit tones that are enveloped around a subtle-yet-present mineral streak, leading to a lingering, crisp and fresh finish.

This wine will complement both mild and spicy curries, as well as seafood dishes. It can also be enjoyed with most soft cheeses. Serve between 6 -12 °C.

variety : Chenin Blanc | Chenin Blanc 67%, Viognier 18%, Chardonnay 15%

winery : Alvis Drift Private Cellar

winemaker : Alvi van der Merwe

wine of origin : Breede River Valley

analysis : alc : 13.7 % vol rs : 4.5 g/l pH : 3.0 ta : 6.8 g/l

type : White **style :** Dry **body :** Medium **taste :** Fragrant

pack : Bottle **size :** 750ml **closure :** 0

2021 International Wine & Spirits Awards - Gold

2021 Spain Michelangelo International - Gold

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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 whole-bunch pressed, after which free-run juice is barrel fermented using a combination of commercial and carefully selected wild yeast strains. Grape varieties are separately vinified to showcase the unique character of each grape varietal. After a year of maturation in mostly French oak barrels, wine from each barrel is tasted before a careful selection is made to create this remarkable CVC blend.

