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Alvis Drift Reserve Drift Fusion 2018

Intense black cherry colour with a youthful ruby red rim. Multiple layers on the nose of ripe blackberries, plums, dark chocolate, tobacco, with hints of spice and vanilla. Superior integration of the structural elements producing a velvety, viscous wine with a long lingering fruit driven finish.

Serve with roast lamb, beef steaks, game meat pies or even strong cheeses such as Roquefort, Gruyère or Comté.



variety : Cabernet Sauvignon | Cabernet Sauvignon 33.%; Pinotage 27% Shiraz 20%; Durif 10%; Grenache 7%; Petit Verdot 3%

winery : Alvis Drift Private Cellar

winemaker : Alvi van der Merwe

wine of origin : Breede River Valley

analysis : **alc :** 13.6 % vol **rs :** 4.7 g/l **pH :** 3.4 **ta :** 5.9 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

2020 Catavinum World Wine & Spirits Competition - Gold
2020 Award in the NWC & Top 100 - Double Gold
2020 Spain International Wine Awards - Gold

in the vineyard : The reserve tier showcases the best of our harvest from selected vineyards destined for these wines. The grapes are handpicked, crushed and fermented on their skins until we are satisfied with the colour and intensity.

about the harvest: After maturation in oak barrels, wines from individual barrels are carefully selected to make up the final blend. The labels of the Reserve tier feature an illustration of Alvi's Drift, the low water bridge which Albertus Viljoen van der Merwe was instrumental in building back in 1928 to facilitate easier and safer crossing of the Breede river which cuts through the property. Alvi's Drift cellar has grown from humble beginnings with "oupa" Albertus Viljoen passing the banner to his son, Bertie, and in turn to his son, Alvi. Under Alvi's direction, Alvi's Drift has gone on to produce a string of award-winning wines which are now enjoyed around the world.

in the cellar : The Fusion, as the name implies, is a fusion of "old" and "new". Not only grapes and styles of wine, but also of winemaking techniques. Each variety is vinified seperately with a specific intent to showcase specific characters using methods and stylistic choices suited to each grape. In general, juice is macerated on skin to improve the colour. Each variety then follows its own path through the cellar, enjoying open fermentation, pumping-over and french oak barrel maturation in some cases while other varieties enjoy partial tank fermentation, completing fermentation in barrel. After fermentation, the wine was matured for 18 months in a combination of French and American Oak barrels of which approximately a third were new.