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Alvis Drift Reserve Muscat Nectarinia 2016

This dazzling dessert wine boasts a viscous, decadent mouthfeel and a sweetness that is elegantly balanced with energising acidity, persisting to an endless finish. The wine's captivating copper hue reflects both the perfect ripeness of the grapes, and time spent developing in oak barrels. It delivers a profusion of rich, ripe pineapple, grape, and marmalade with notes of potpourri; deliciously enveloped in caramel with hints of exotic spice.

Served between 4-8 ˚C, this wine will complement any citrus-based dessert, as well as Crème brûlée, fresh fruit salad or rich cheeses such as Munster, Epoisses de Bourgogne or Reblochon. It has excellent ageing potential of up to 20 years



variety : n/a | 100% Muscat Blanc à Petits Grains
winery : Alvis Drift Private Cellar
winemaker : Alvi van der Merwe
wine of origin : Breede River Valley
analysis : **alc :** 14.2 % vol **rs :** 355.5 g/l **pH :** 3.2 **ta :** 6.2 g/l
type : Dessert **style :** Sweet **body :** Full **taste :** Fruity
pack : Bottle **size :** 0 **closure :** 0

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, primaryfruit style – with just a hint of the luscious and opulent barrel-fermented style of our Albertus Viljoen Icon range.

in the cellar : In the Alvi's Drift cellar, our winemaking team strongly focuses on preserving the fruit-driven expression of the grapes that go into our awardwinning wines. For this wine, optimally ripe grapes with a balling of 40 are hand-picked in the cool, early morning hours from vineyards aged between 25-40 years, specially selected for their ability to yield high sugar while still maintaining quality and vibrancy of flavour. After crushing, prior to fortification, grapes are left on skins to allow for the full extraction of crystallised sugar in dried berries. Thereafter, wine is matured in old oak barrels for 48 months.