

## Alvis Drift Reserve Sauvignon Blanc 2021

Pale crystal-clear in colour, this enticing, energetic wine has a fresh, inviting nose that boasts attractive floral aromas of rose petal, with hints of white peach and granadilla. It has a pinpoint balance with refreshing acidity, fine texture, a weightless depth and a presence that lingers on the palate, with a fresh, mint-and-lime finish.

This wine can be enjoyed with roasted asparagus topped with fresh goats' milk cheese, a zucchini quiche or shrimp salad. It will also complement fresh oysters and grilled fish or poultry. Serve between 8-10 °C.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Alvis Drift Private Cellar

**winemaker :** Alvi van der Merwe

**wine of origin :** Breede River Valley

**analysis :** alc : 12.9 % vol rs : 4.4 g/l pH : 3.1 ta : 6.6 g/l

**type :** White **style :** Dry **body :** Medium **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:** The Sauvignon Blanc grapes destined for this wine are carefully hand-harvested from selected vineyards growing on cool, south-facing slopes in ancient limestone and sandy loam soils. These soil types and topography contribute to the rich terroir the Breede River Valley is so famous for, creating ideal conditions for the cultivation of superb Sauvignon Blanc grapes

**in the cellar :** 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. For this wine, premium Sauvignon Blanc grapes, hand-harvested in the cool, early morning hours are delivered to our cellar, after which grapes are crushed. To add to the complexity of the wine, wild yeast is added to clear juice before cold fermentation commences in steel tanks. After cold fermentation, the wine is transferred to new French oak barrels for 6 months of maturation.

