

Alvis Drift Signature Chardonnay 2022

Star bright and pale-straw coloured, this wine offers intense, fruit-driven aromas of fresh pineapple, lemon and just a hint of blossom. It boasts an elegant palate, well balanced, with creamy fruit that follows through, lingering to a memorable finish.

Enjoy this wine with green salads, Brie or Camembert cheese, or grilled poultry dishes.

variety : Chardonnay | 100% Chardonnay

winery : Alvis Drift Private Cellar

winemaker : Alvi van der Merwe

wine of origin : Breede River Valley

analysis : alc : 13.4 % vol rs : 4.4 g/l pH : 3.2 ta : 6.4 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : Our 2022 vintage will be remembered for its long, cool temperatures which resulted in a slower growing season. These conditions saw our vineyards yield excellent fruit with superb, concentrated flavour, even if berries were smaller and quantities less. Altogether, 2022 was an outstanding vintage for our winery, resulting in the production of several exceptionally memorable wines.

in the cellar : The Chardonnay grapes used to create this wine are carefully selected and handharvested in the cool, early morning hours to preserve the crisp natural acidity and quality of the fruit. Once delivered to our cellar, grapes are de-stemmed and crushed, then gently pressed to obtain the highest quality, free-run juice. This wine is fermented in stainless steel tanks and, to ensure a good mouthfeel, left on lees for several months before being fined, stabilised and bottled.

