

Alvis Drift Signature Chenin Blanc 2022

Bright, pale-straw coloured with flashes of lime green, this wine boasts inviting aromas of lemon, peach and alyssum flower with hints of honey.

Creamy and elegant, the fruit bursts onto the midpalate with gentle and refreshing acids, beautifully in balance and lingering on the palate for a fresh, lemony finish. This wine can be enjoyed now, but will develop well for at least up to three years.

Enjoy this wine with grilled chicken, fish, or tapas. It will also complement salads and can be enjoyed with semi-soft cow's milk cheeses like gouda or cheddar

variety : Chenin Blanc | Chenin Blanc

winery : Alvis Drift Private Cellar

winemaker : Alvi van der Merwe

wine of origin : Breede River Valley

analysis : alc : 13.6 % 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 :** Screwcap

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.

The 2022 vintage will be remembered for its long, cool temperatures, which resulted in a slow growing season – and great-quality fruit.

Since berries were smaller due to the cooler weather, the fruit flavours were concentrated, but quantities were less. 2022 was a very good vintage for excellent fruit, resulting in exceptional wines.

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 award-winning wines.

Only premium free-run juice of the highest quality is used to create this unwooded, fruit-driven wine. To ensure maximum flavour retention, clarified juice was cold fermented after which the wine spent several months on lees, before fining and stabilisation

