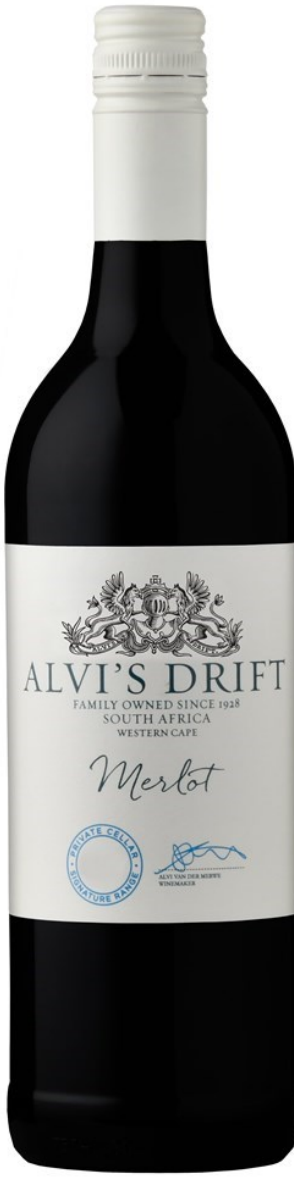
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Alvis Drift Signature Merlot 2020

An excellent, ripe example of this popular Bordeaux variety, this wine is a masterful balancing act of fruit, oak and tannin, with intense aromas
of delicious black cherry, plum, and just a hint of chocolate and mixed spice. The palate is broad and deep with firm, velvety, well-integrated tannins
backed by ripe fruit that follows through to linger on the palate.

Known for pairing well with roast lamb and duck, this popular Bordeaux variety will complement a range of meat and pasta dishes.



variety : Merlot | 100% Merlot
winery : Alvis Drift Private Cellar
winemaker : Alvi van der Merwe
wine of origin : Breede River Valley
analysis : **alc :** 13.0 % vol **rs :** 4.4 g/l **pH :** 3.6 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant
pack : Bottle **size :** 0 **closure :** Screwcap

2021 Best Value Gilbert & Gaillard International Challenge
2021 Gold Wine Awards - Gold

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. Our vineyards are sustainably fertilised with
natural compost produced on our farm, and meticulously managed to ensure optimal quality and flavour. Come harvest time, our grapes are
selectively hand harvested in the cool, early morning hours to ensure only the healthiest, perfectly ripe bunches are used for production.

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. Once delivered to our cellar, hand-harvested Merlot grapes are crushed, then transferred to fermentation tanks and left to ferment for
approximately seven days. The juice is drawn off on skins to enhance the wine's colour and flavour intensity, after which the wine is selectively matured in French oak for up to eight months prior to bottling.