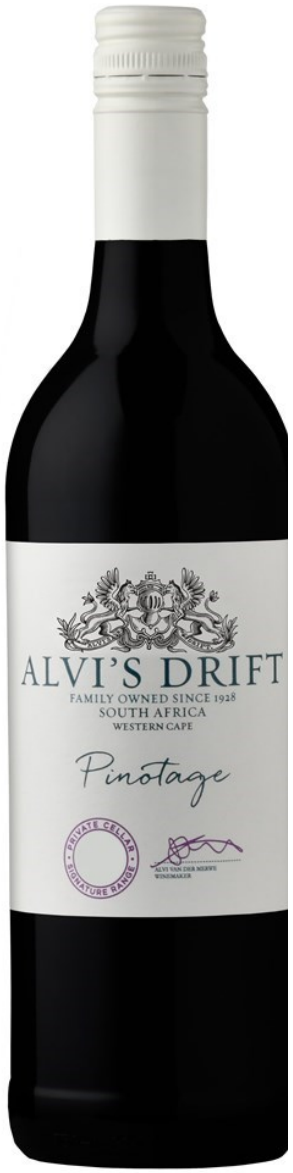
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Alvis Drift Signature Pinotage 2021

Showcasing a deep, black cherry colour with a youthful ruby rim, this wine opens with intense aromas of spice, black cherry and blackcurrant, with
hints of dark chocolate. The palate has a medium weight, with ripe fruit following through to a wellrounded mid-palate, with tannins and acidity in
balance and a lingering, ripe-berry finish. This wine can be enjoyed immediately, but will reward with up to three years of cellar maturation.

This wine will complement sushi, pizza, flame-grilled ribs, lamb chops and other red meats. It also pairs well with firm cheeses such as Comté, Grana Padano and Gruyère



variety : Pinotage | 100% Pinotage
winery : Alvis Drift Private Cellar
winemaker : Alvi van der Merwe
wine of origin : Breede River Valley
analysis : **alc :** 12.8 % vol **rs :** 4.5 g/l **pH :** 3.5 **ta :** 5.6 g/l
type : Red **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. 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.
The grapes for the 2021 vintage were harvested almost two weeks earlier than normal, but they were perfectly ripe and healthy.

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 Pinotage grapes are destemmed and crushed before being transferred to fermentation tanks and left to ferment for up to ten days. The juice is drawn off on skins to enhance the wine's colour and flavour intensity. Fermentation and malolactic fermentation is commenced in stainless steel tanks, with the wine wooded for added complexity.