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Alvis Drift Signature Sauvignon Blanc 2022

Star bright and pale in colour, this wine offers forthcoming, classic Sauvignon Blanc aromas of crushed fig leaf, Cape gooseberry and hints of
granadilla. It boasts an elegant, light-bodied palate with crisp, refreshing acidity and fruit that follows through, lingering to a fresh, lime-juice finish. This wine can be enjoyed now, but can be aged for at least three years.

Serve this wine with grilled chicken, fish or prawns. It will also pair very well with fresh, soft goats' cheese



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Alvis Drift Private Cellar
winemaker : Alvi van der Merwe
wine of origin : Breede River Valley
analysis : **alc :** 13.7 % vol **rs :** 4.3 g/l **pH :** 3.2 **ta :** 6.5 g/l
type : White **style :** Dry **body :** Light **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.
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 was used to create this unwooded wine. To ensure maximum flavour retention, clarified juice was cold fermented in stainless steel tanks, spending a few months on lees before fining and stabilisation