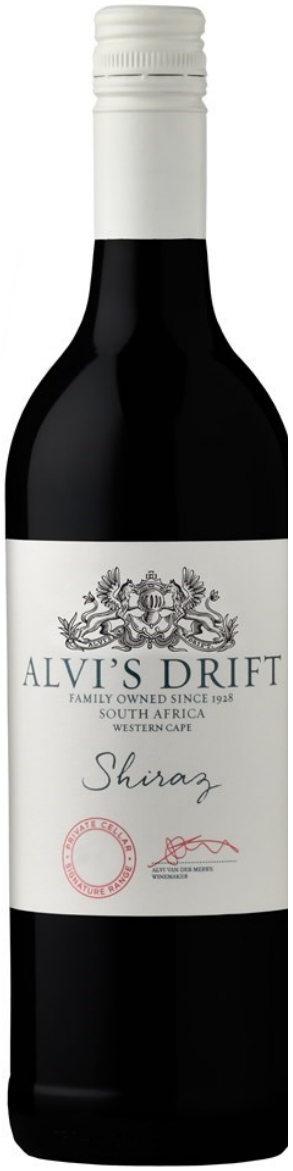
wine.co.za
easiest way to buy wine

Alvis Drift Signature Shiraz 2020

With its youthful ruby hue, this medium-bodied red wine boasts rich and intense aromas of ripe, dark fruit such as plum and mulberry, with
notes of pepper, savoury spice, eucalyptus and sweet vanilla. Fresh acidity and modest tannin, beautifully integrated with fruit gives this succulent wine a subtlety and elegance rarely found in New World wines

Ideal for enjoying with any red meat, this wine pairs well with mushroom risotto, or pasta dishes served with ham-andmushroom sauce. It will also complement hard cheeses such as Huguenot, or mature gouda and cheddar cheese.



variety : Shiraz | 100% Shiraz
winery : Alvis Drift Private Cellar
winemaker : Alvi van der Merwe
wine of origin : Breede River Valley
analysis : **alc :** 13.7 % vol **rs :** 4.6 g/l **pH :** 3.4 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 0 **closure :** Screwcap

2021 Best Value Gilbert & Gaillard International Challenge |
2021 Gold Vitis Vinifera Awards | 2021 Gold - Gold Wine Awards |
2021 Gold Michelangelo International Wine & Spirit Awards

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 Shiraz grapes are crushed before being transferred to fermentation tanks where they are 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 matured in American oak, complementing its fruity character.