

Alvi Drift Signature Cabernet Sauvignon 2021

Intense and near-opaque with a dark-ruby centre and magenta rim, this wine's nose is bursting with notes of ripe blackberry, cassis and hints of warm spice. Full-bodied and firm, its velvety tannins are well-balanced with opulent fruit flavours. Delicious to drink right away, this wine has maturation potential of at least five years

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Alvi Drift Private Cellar

winemaker : Alvi van der Merwe

wine of origin : Breede River Valley

analysis : alc : 12.9 % vol rs : 4.6 g/l pH : 3.5 ta : 6.2 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **size :** 750ml **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.

about the harvest: 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 Cabernet Sauvignon grapes are crushed and then transferred to fermentation tanks where they are left to ferment for approximately seven days. 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.

