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Alvis Drift Signature Viognier 2022

Star bright with a pale lemony colour, this wine boasts intense forthcoming aromas of nectarine, apricot, and blossom. The fruit follows through beautifully on the palate, with an attractive elegance and refreshing acidity, while the wine maintains its characteristic medium (yet well-rounded) body. This delectable Viognier wine beautifully fills the mid-palate, lingering to a memorable, peachy finish

Any chef's dream wine, Viognier pairs exceptionally well with a wide variety of seafood and shellfish dishes, as well as roast chicken, veal, or pork. Viognier is also an excellent companion to spicy foods, Asian cuisine and vegetable salads



variety : Viognier | 100% Viognier
winery : Alvis Drift Private Cellar
winemaker : Alvi van der Merwe
wine of origin : Breede River Valley
analysis : **alc :** 13.6 % vol **rs :** 4.5 g/l **pH :** 3.1 **ta :** 6.7 g/l
type : White **style :** Dry **body :** Light **taste :** Fragrant
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. 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. Only premium free-run juice was used to create this unwooded wine. To ensure maximum fruit and flavour retention, depth of palate and a beautiful mouthfeel, clarified juice was cold fermented and left on lees for several months before fining and stabilisation.