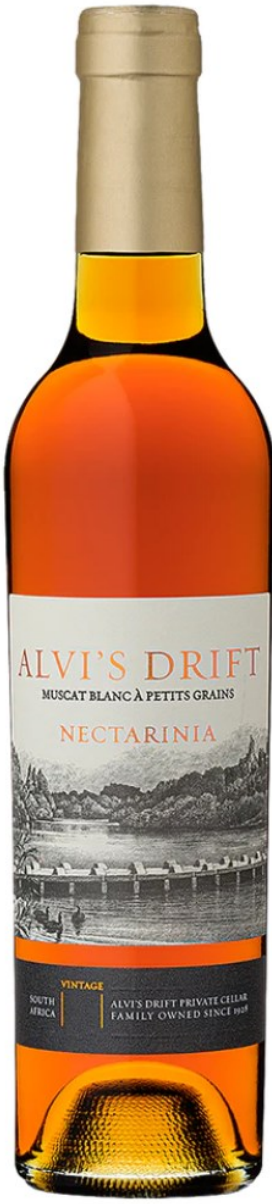
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Alvis Drift Reserve Muscat Nectarinia 2017

This delectable natural dessert wine boasts a velvety mouthfeel with a lift of zesty freshness and a sweetness that's beautifully balanced with its energising acidity. The wine's luminous amber hue reflects both the perfect ripeness of the grapes, and five years spent developing in French oak barrels. This remarkable wine boasts a profusion of intense raisin, fig and honey aromas with notes of dried yellow peach, deliciously enveloped in hints of mixed spice.

Served between 4-8 ˚C, this wine will complement most desserts, cakes and tarts. It can also be enjoyed with a variety of cheeses, including Munster, Epoisses de Bourgogne or Reblochon. This wine can be enjoyed chilled.



variety : n/a | 100% Muscat Blanc à Petits Grains
winery : Alvis Drift Private Cellar
winemaker : Alvi van der Merwe
wine of origin : Breede River Valley
analysis : **alc :** 14.2 % vol **rs :** 355.5 g/l **pH :** 3.2 **ta :** 6.2 g/l
type : Dessert **style :** Sweet **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** 0

ageing : Has excellent ageing potential of up to 15 years.

The wine labels on bottles from our Reserve range feature an illustration of Alvi's Drift, the low-water bridge over the Breede River cutting through the family farm. Our patriarch, Albertus Viljoen "Oupa Alvi" van der Merwe, was instrumental in having this bridge built back in 1930. Oupa Alvi's son Bertie started wine production on the family farm and today Bertie's son, Alvi's Drift winemaker Alvi van der Merwe produces the winery's awardwinning wines, enjoyed by wine lovers around the globe. Our Alvi's Drift Reserve range is the culmination of our pursuit of excellence in producing outstanding wines of unrivalled complexity.

in the vineyard : With an ideal Mediterranean microclimate, an abundance of soil diversity and water from the lifegiving Breede River, the Alvi's Drift vineyards are ideally positioned for producing remarkable wines of unique character and complexity. Our Reserve range showcases the best of our harvest; a fusion of our trademark fresh, primary fruit style – with just a hint of the luscious and opulent barrel-fermented style of our Albertus Viljoen Icon range.

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. For this wine, optimally ripe grapes with a balling of 40˚ are hand-picked in the cool, early morning hours from vineyards aged between 25-40 years, specially selected for their ability to yield high sugar while still maintaining quality and vibrancy of flavour. After crushing, prior to fortification, grapes are left on skins to allow for the full extraction of crystallised sugar in dried berries. Thereafter, wine is matured in old oak barrels for 60 months.