ALVI'S DRIFT

ALBERTUS VILJOEN ICON RANGE CHARDONNAY

2018

This golden-hued wine offers exuberant aromas of lemon, honey melon and vanilla, with just a hint of toasted hazelnuts. Complex, opulent and full-bodied, it has a velvety mouthfeel, with lush, ripe fruit following through on the palate and an impeccable sugar-and-acid balance. This wine will benefit from cellaring for up to five years, and is best served at 10-12 °C.

ON THE VINES

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 singular complexity and character. Harvested from our very best, older Alvi's Drift vineyards, the Chardonnay grapes for this wine were grown in the limestone-rich soils found on the banks of the Breede River.

Strong wind and frost were some of the challenges facing these vineyards for our 2018 vintage. However, with some very early morning intervention by our team, these chardonnay grapes escaped the annual frost to yield fantastic fruit.

IN THE CELLAR

To create this wine, Chardonnay grapes are carefully selected for their unique characteristics from our prime, well-established Alvi's Drift vineyards. After pressing, grape juice is 100% barrel fermented in both new and used French and Burgundian oak, with wild yeast fermentation applied.

After alcoholic and malolactic fermentation, the wine is barrel-matured for 11 months, with regular bâtonnage applied. After maturation, wine from each barrel is individually tasted before blending, in order to showcase the character and complexity of both terroir and vintage.

CULTIVAR INFORMATION

100% Chardonnay

ANALYSIS

Alcohol: 13.5%
Residual Sugar: 4.5 g/l
Acidity: 7.9 g/l
bH: 3.0

PAIRING SUGGESTION

This wine is a wonderful companion to roast duck, fish terrine as well as duck or fish pâté. It will also complement a pork rillette, roasted quail with a herb-butter sauce and creamy, mature Brie served with fresh baguette.

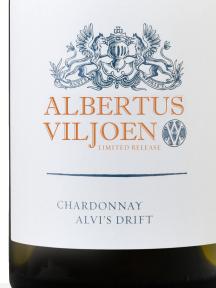
HERITAGE

In 1928, our family patriarch, Albertus Viljoen van der Merwe – "Alvi" to his friends – established a farm south of the town of Worcester, South Africa. Alvi's son, Bertie, started wine production on the family farm and today the awardwinning Alvi's Drift wines are created by winemaker Alvi van der Merwe, Oupa Alvi's grandson and namesake.

Our Albertus Viljoen Icon range showcases the best of our harvest, full-bodied, barrelfermented wines of outstanding character and complexity.

AWARDS

2019 Great Gold International Wine & Spirits
Awards Spain | 2019 Top 100 National
Wine Challenge / Top 100 | 2019 Double
Platinum National Wine Challenge / Top 100
2020 Gold Catavinum World Wine & Spirits
Competition: Spain | 2020 Gold Michelangelo
International Wine & Spirits Awards



+27 (0)21 905 0653

wine@alvisdrift.co.za

www.alvisdrift.co.za