

ALVI'S DRIFT

ALBERTUS VILJOEN ICON RANGE CHARDONNAY 2020

Star bright and pale-lemon in colour with youthful lime-green hues, this wine boasts complex aromas of ripe citrus, lemon blossom and pear drops, with hints of flint and lanolin on the nose. The wine's palate is packed with citrus zest, pear and clear minerality, while its animated acidity is tempered by a vibrant-yet-elegant mid-palate weight. The wine's creamy texture leads to a long-lingering finish that pleasantly echoes notes from the initial palate. 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.

The 2020 vintage started with a cool, windy season with late rainfall towards the end of January and at the beginning of February. The harvest commenced earlier than normal, with higher grape yields that showed exceptional quality and good acid levels.

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 12 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.

+27 (0)21 905 0653

wine@alvisdrift.co.za

www.alvisdrift.co.za



CULTIVAR INFORMATION

100% Chardonnay

ANALYSIS

Alcohol:	13.3%
Residual Sugar:	4.5 g/l
Acidity:	6.7 g/l
pH:	3.2

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 rilette, 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 award-winning 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, barrel-fermented wines of outstanding character and complexity.

AWARDS

2021 Great Gold International Wine & Spirits Awards Spain | 2021 Gold Michelangelo International Wine & Spirits Awards | 2022 Gold Catavinum World Wine & Spirits Competition: Spain