

ALVI'S DRIFT

# SIGNATURE RANGE PINOTAGE 2022

This youthful wine, with its medium-to-deep ruby colour and slight purple hue exudes vibrant and pronounced fruit aromas, offering a medley of mulberry, cherry, and raspberry, complemented by hints of plum and violet. With its moderate tannins, this well-structured wine strikes a pleasing balance between fruitiness and acidity on the palate.

The wine's flavours mirror its enticing aromas, emphasising the delectable presence of fresh, red fruit. With an elegant mouthfeel, it is smooth, easy to enjoy, and gentle on the palate. Expect a pleasant, fruit-filled aftertaste that lingers, inviting you to

## 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 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.

Once delivered to our cellar, hand-harvested Pinotage grapes are destemmed and crushed before being transferred to fermentation tanks and left to ferment for up to ten days. The juice is drawn off on skins to enhance the wine's colour and flavour intensity, after which the wines are selectively matured in American/French oak for up to two months prior to bottling.

Fermentation and malolactic fermentation are commenced in stainless steel tanks, with the wine wooded for added complexity.



## CULTIVAR INFORMATION

100% Pinotage

## ANALYSIS

|                 |         |
|-----------------|---------|
| Alcohol:        | 13.5%   |
| Residual Sugar: | 4.3 g/l |
| Acidity:        | 5.5 g/l |
| pH:             | 3.5     |

## PAIRING SUGGESTION

This wine pairs well with a variety of dishes, but due to its fruity nature, it particularly complements grilled sausages, roasted vegetables, Alfredo pasta, or a gourmet ham-and-cheese sandwich. Serve between 12 and 14 °C.

## HERITAGE

Alvi's Drift winery takes its name from the low-water bridge over the Breede River which cuts through the family farm. 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 award-winning wines, enjoyed by wine lovers around the globe.

True to our winery's trademark, fruit-driven style, the outstanding wines in our Signature range offer wine lovers exceptional value. In the words of Alvi's Drift winemaker, Alvi van der Merwe, "think 'great', for the price of 'good'!"

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