



ALVI'S DRIFT

FAMILY OWNED SINCE 1928
SOUTH AFRICA
WORCESTER



RESERVE Chardonnay 2018

The Wine

The reserve tier showcases the best of our harvest, a fusion of our signature fresh, primary fruit style with a hint of the luscious and opulent barrel fermented style of our Icon tier. The labels of the Reserve tier feature an illustration of Alvi's Drift, the low-water bridge which Albertus Viljoen van der Merwe was instrumental in building back in 1928 to facilitate easier and safer crossing of the Breede river which cuts through the property. Alvi's Drift cellar has grown from humble beginnings with "oupa" Albertus Viljoen passing the banner to his son, Bertie, and in turn to his son, Alvi. Under Alvi's direction, Alvi's Drift has gone on to produce a string of award-winning wines which are now enjoyed around the world.

In The Cellar

Grapes are brought in as cool as possible – facilitated by early morning harvesting. Preference is given to free-run juice. Wild-yeast Fermentation is started in tank. A portion finished in tank and the rest finishing fermentation in barrel. The trademark fresh and optimally ripe fruit characters are showcased beautifully through the tank fermentation while the barrel fermented portion adds beautiful complexity.



Tasting Note

Star bright and pale straw colour with flashes of lime green towards the meniscus. Beautiful aromas of lemon, melon, a hint of pineapple and toast. The palate is full, balanced and lingering with a hint of creamy citrus and vanilla. This Reserve Chardonnay has an aging potential and will reward 2 to 5 years of cellaring.

Cultivar Information

100% Chardonnay

Analysis

- Residual Sugar 4.6 g/l
- Alcohol 13.7%
- Acidity 7.1 g/l
- pH 3.0

Awards

- Gold in the International Wine Awards for Spain 2019
- Double Gold Award in the NWC 2019
- Gold in the Catavinum World Wine & Spirits Competition 2020



 www.alvisdrift.co.za
 marketing@alvisdrift.co.za
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