



# ALVI'S DRIFT

FAMILY OWNED SINCE 1928  
SOUTH AFRICA  
WORCESTER

## BLANC DE BLANC BRUT



### Special Moments

Alvi's Drift Blanc de Blanc is made entirely of Chardonnay grapes. This world-famous grape is widely used and one of the distinct varieties in the Champagne Region of France, where this style of sparkling wine, Blanc de Blanc was first created. It's so easy to say Chardonnay, it sounds like it ends with a smile.

The Chardonnay grapes are sourced from two different vineyards at Alvi's Drift, one from the south facing slopes situated on ancient shale soils at Thornlands, and the other on limestone rich soils from Moordkuilsdrift vineyards. This wine was created to celebrate good times, great friendships and special moments.

### In The Cellar

Chardonnay is a green-skinned grape variety, one of the most planted white grapes in the world and used in the production of both wooded and unwooded white wines. Chardonnay's homeland is Burgundy region in France and it is one of the three main grapes used in Champagne. A Blanc de Blanc sparkling wine, like our Alvi's Drift Blanc de Blanc is made entirely with Chardonnay grapes. At Alvi's Drift, our Chardonnay vineyards are situated on two different areas: Thornlands, with its south facing slopes dominated by ancient Shale soils and black slate and Moordkuilsdrift, with its characteristic Limestone soils.



Grapes are picked early morning to ensure they arrive cool at the winery, protecting the flavour and acidity. Whole bunch pressed, the free run juice is separated and later will commence cold fermentation in a stainless-steel tank. After completion of alcoholic fermentation, the wines are then left on the lees to develop complexity prior to bottling.

### Tasting Note

Lively bubbles rising from the depth of the glass, racing towards the rim, this wine is pale straw in colour with lime green hues. A charming fresh palate, with zippy acidity and fresh fruit follow through and the bubbles create an exciting explosion that fills your mouth and heart. Serve as a welcoming drink with fish Pâté, fresh oysters, or sushi. Will accompany grilled fish, prawns or chicken very well.

### Cultivar Information

100% Chardonnay

### Analysis

- Residual Sugar 7.8 g/l
- Alcohol 12.4%
- Acidity 7.5 g/l
- pH 2.9