



ALVI'S DRIFT

FAMILY OWNED SINCE 1928
SOUTH AFRICA
WORCESTER

CHARDONNAY **BRUT NATURE** PINOT NOIR

Méthode Cap Classique

The Grapes

The Chardonnay grapes are hand selected from our mature vineyard that grows on what one can say is the best friend for this variety- ancient limestone soils. The Breede River Valley region, where Alvi's Drift is found, is known for it's ancient limestone banks and it is here that our mature Chardonnay vines have consistently produced the quality, character and complexity required for outstanding MCC.

The Pinot Noir is grown on north-facing slopes on Black slate soils. The grapes are picked early in the morning when it is still cool to protect the ever-important acidity required for a great Brut Nature.

It remains our philosophy that the fruit should be phenolically ripe, to ensure we can produce wines with good fruit character and perfect mouth-feel.

In The Cellar

The Chardonnay and Pinot Noir grapes were whole bunch pressed to ensure a soft and elegant base wine. The wine was fermented at cool temperatures and aged for 36 months on it's lees prior to secondary fermentation.



Tasting Note

The Brut Nature has an appealing and lively mousse with complex ripe fruit on the nose. Generous baked apple, fresh citrus with hints of warm brioche and praline on the nose follows to a refined character and an almost creamy texture on the palate.





A naturally high acidity makes it elegant and refreshing, yet refined, capturing the very essence of sophistication, a perfect balance of complexity, poise and harmony.

Cultivar Information

Chardonnay 70%
Pinot Noir 30%

Analysis

- Alcohol 12.5%
- Residual Sugar 1.9 g/l
- Acidity 7.0 g/l
- pH 3.14

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