



ALVI'S DRIFT

FAMILY OWNED SINCE 1928
SOUTH AFRICA
WORCESTER



SIGNATURE Pinotage 2019

The Grapes

Our vineyards are grown using a philosophy of sustainability and minimal intervention and are fertilized with natural compost produced on the farm. Vineyards are meticulously managed to optimize quality. Grapes are selectively hand harvested to ensure only healthy, ripe bunches are used for production.

In The Cellar

The grapes were harvested in the early morning hours to ensure that they arrive cool and fresh at the cellar. After crushing the grapes, they are transferred to fermentation tanks where they are fermented for approximately 7 days. Juice was drawn off the skins to improve the wines colour and flavour intensity. The wine was matured in American oak for up to 8 months prior to bottling.

Tasting Note

Alvi's Drift Pinotage has been a specialty of the cellar since it was first bottled in 2006. The wine has a medium deep ruby colour with purple tinges towards the rim. Bouquet and palate are dominated with juicy, ripe black cherry, plum juice, with hints of tea leaves and sweet vanilla. The tannin structure is well balanced with subtle hints of berry fruit and vanilla following through on the palate. Ready to enjoy now, but will mature for at least 4 to 5 years.



Serving Suggestion

Serve with Sushi, seared Tuna, will also compliment a coconut, creamy curry. Enjoy with most red meats and well matured gouda or cheddar cheese.

Cultivar Information

100% Pinotage

Analysis

- Residual Sugar 4.4 g/l
- Alcohol 13.5%
- Acidity 5.9 g/l
- pH 3.5



www.alvisdrift.co.za



marketing@alvisdrift.co.za



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