

ALVI'S DRIFT

ALBERTUS VILJOEN ICON RANGE CHENIN BLANC 2020

This pale-straw-coloured, medium-bodied wine boasts a beautiful brilliance and a youthful, lime-green edge, displaying appealing notes of granadilla and white peach. Delicate and elegant, it offers refreshingly crisp acidity and a creamy mouthfeel, with hints of fine herbs and honeycomb following through on the palate with a fresh lime aftertaste persisting to a lingering finish.

Best served at 10-12°C, this wine will show optimally when decanted if opened within the first three years after bottling.

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.

The pinnacle of all Alvi's Drift Chenin Blanc wines, the grapes for our Albertus Viljoen Chenin Blanc are hand-selected from our established, 25- to 40-year old Chenin Blanc vineyards in the cool, early morning hours; then whole-bunch pressed to ensure the preservation of natural fruit flavours.

The 2020 vintage saw a cool, windy start to the season, with late rainfall towards the end of January and early February. Harvesting commenced earlier than usual, with higher yields of grapes exhibiting good acidity and exceptional quality.

IN THE CELLAR

To make this wine, a variety of grapes were carefully selected for their unique characteristics from our prime, well-established Alvi's Drift Chenin Blanc vineyards. After pressing, grape juice was 100% barrel fermented in oak, with both wild yeast and cultured yeast fermentation applied.

After fermentation, the wine was matured for a further 12 months in European oak barrels, and kept on lees to improve mouthfeel and complexity with regular bâtonnage applied. After maturation, wine from each barrel was individually tasted before blending.

This wine boasts superior structure and will improve with cellar maturation of at least five years.

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CULTIVAR INFORMATION

100% Chenin Blanc

ANALYSIS

Alcohol:	13.4%
Residual Sugar:	4.4g/l
Acidity:	6.7 g/l
pH:	3.0

PAIRING SUGGESTION

Serve this wine with a creamy coconut fish curry or saffron mussel bisque. It will also complement pork roast with apple sauce, or pork fillet with a creamy mustard sauce.

HERITAGE

In 1928, our family patriarch, Albertus Viljoen van der Merwe – "Alvi" to his friends – established a farm south of the town of Worcester, South Africa. Alvi's son, Bertie, started wine production on the family farm and today the award-winning Alvi's Drift wines are created by winemaker Alvi van der Merwe, Oupa (grandfather) Alvi's grandson and namesake.

Our Albertus Viljoen Icon range showcases the best of our harvest, full-bodied, barrel-fermented wines of outstanding character and complexity.

AWARDS

2021 Great Gold International Wine & Spirits Awards: Spain | 2021 Gold Michelangelo International Wine & Spirits Awards

