

SIGNATURE Chenin Blanc 2020

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

Only the best free run juice was used in the production of this fruit driven, unwooded wine. Clarified juice was cold fermented to maximize flavour retention. The wine spent several months on lees before fining and stabilization.

Tasting Note

Star bright wine with tinges of lime green. Charming aromas of white peach, blossoms and citrus. Crisp acidity, balanced beautifully with the fruit that follow through on the palate, backed by a soft creamy texture that lingers long and finishes with a refreshing lime character.

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Serving Suggestion

Served with grilled white fish or grilled prawns. Will pair well with mussels in a creamy garlic sauce. Ideal for a light picnic lunch served with fish terrines and fresh, young goats milk cheese.

Cultivar Information

100% Chenin Blanc

Analysis

- Residual Sugar 4.9 g/l
- Alcohol 13.7%
- Acidity 7.1 g/l
- pH 3.1



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SOUTH AFRICA

Chenin Blanc