



Product code: 3449

THE DRIFT FARM, OVER THE MOON, OVERBERG HIGHLANDS, SOUTH AFRICA, 2018



Producer Profile

Driven by a desire to make individual, superb quality wines with exceptional character The Drift wines are carefully crafted by winemaker Bruce Jack using only grapes grown on the farm.

The Drift specialises in red wine from various varieties and vineyard sites on the farm. The vineyards planted are in small, irregular shaped plots to suit the various contours of the land, and the land is organically farmed. In the winery, these plots are fermented separately then married together to find balance and complexity.

Viticulture

The wine industry is littered with nonsensical traditions. Red wine only for meat, white only for the fish is a classic. The exceptions to this are numerous and offer a world of exciting taste opportunities. Cork is another one. In most cases the poor cork isn't as good a closure for wine as a screwcap. And barrels is another. Far too many winemakers chuck their wine in barrels for the extra flavour, not understanding the historical context of barrels, or their ancillary benefits to the chemistry of winemaking. Often the barrels are new, hellishly expensive and dominate the subtle aromas and flavours of a wine. It's impossible to argue that a wine shows a sense of place when smothered in oak. That's why they use older barrels and why with this wine they use no barrels at all.

Winemaking

This wine is made in the same way ancient wine was produced by the Sumerians and Egyptians. From evidence gathered from these old civilizations, The Drift have reimagined what techniques they would have used to make wine. Using this methodology and choosing robust grapes like Tinta Barocca, Shiraz and Grenache we have crafted a unique wine that is true to the ancient world of winemaking.

Tasting Note

A Brave new style of red wine. Crafted from varieties, on the edge of wildness, the aroma can be described as organised chaos. Breathe in deeply because this is the small path less travelled. With aromas of black cherry, basil, rosemary and spice and flavours of ripe plum and dark chocolate the wine surprises with its refreshing acidity and softness (due to a lack of tannin).

Food Matching

It is a great wine to be enjoyed chilled, and goes extremely well with spicy chicken and cashew nut, blackened, salt-backed sea fish and sushi.

Technical Details

Varieties:

Cinsault 41%

Touriga Franca 20%

Others 39%

ABV: 13.5%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment