



Allesverloren

ALLESVERLOREN CABERNET SAUVIGNON 2013

Winemaker: Danie Malan

Appellation: Riebeek Valley, Swartland

Grape varietal: Cabernet Sauvignon

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Background

Allesverloren, situated on the south-eastern slopes of the Kasteelberg near Riebeek West, is the oldest estate in the Swartland Wine of Origin district and is renowned for its red wines and port.

The farm, which dates back to 1704, began producing wine exactly one century later. In 1872 Allesverloren was acquired by Daniel Francois Malan and has remained in the Malan family for five generations.

Winemaker Danie Malan and his late father, Fanie, were among the wine pioneers of the Swartland, ably demonstrating the outstanding wine growing potential of what was once considered the breadbasket of the Cape. While wheat remains the major crop in the region, increasing numbers of wine farms are established each year to take advantage of the beneficial terroir.

Vineyards

The grapes were sourced from mostly unirrigated vineyards in the Riebeekberg ward. Eight years old at the time of harvesting, the vines grow in Malmesbury shale, known for its good water-retention capacity. Vineyard management practices and judicious grape selection mean that these trellised vines yield no more than 6 to 8 tons per hectare. Some 20% of the vineyards were irrigated, using the drip method, to avoid undue stress to the vines.

Winemaking

The grapes were harvested by hand at 23° to 24° Balling. Each vineyard block was separately vinified. The grapes were fermented at 25°C for five to seven days. After malolactic fermentation, the wine was aged in a combination of new (30%) and second-fill (70%) oak barrels for a period of 18 months.

Winemaker's comments

Colour: Deep ruby red.

Bouquet: An abundance of prune, blackcurrant and cherry aromas with oak spice and cigar box in the background.

Taste: A rich and full-bodied wine with a good tannic structure, lots of berry fruit flavours such as blackcurrant and cherries with undertones of dark chocolate.

Food pairing

Excellent enjoyed on its own or served with poultry, grilled or roasted red meat dishes such as A-grade beef or game.

Chemical analysis

Alcohol: 13,34% by vol

Residual sugar: 3,1 g/l

Total acidity: 6,3 g/l

pH: 3,48

