



Allesverloren

“Fine Old Vintage” 2010

Winemaker: Danie Malan & Armand Lacomme
Appellation: Swartland
Grape varietal: Tinta Barocca & Shiraz
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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 three varietals from which these wines made came from trellised vineyards, grown in Malmesbury shale and situated some 270m to 340m above sea level. Planted from 1954 onwards, the vines received no irrigation. Yields average 6 tons per hectare.

Winemaking

The fully-ripened grapes were harvested by hand at 28° to 29°. Balling during mid-March and blended before being aged in second and third-fill 400 litre and larger French oak barrels for a period of 20 months.

Winemaker's comments

Colour: Dark ruby red

Bouquet: Beautifully integrated nuances on the nose of honey suckle and mince pies with subtle hints of black cherry and sweet spice.

Taste: A voluptuous praline and candied orange peel on the palate with wonderful balance between acidity and alcohol, finished off with lingering spicy fruit and a hint of dark chocolate ganache.

Food pairing

This wine is best paired with the likes of creamy gorgonzola soup, Black Forrest Gateau, mince pies and traditional Stilton or any other strong blue vein cheese

Chemical analysis

Alcohol : 20, 40 %
Residual sugar : 112 g/l
Total acidity : 7, 67 g/l
pH : 3,14

