



EST. 1704

Allesverloren

ALLESVERLOREN PORT 2005

Winemaker: Danie Malan

Appellation: Swartland

Grape Varietal: A blend of traditional Portuguese port varieties

www.allesverloren.co.za

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Background

Allesverloren, situated on the south-eastern slopes of the Kasteelberg near Riebeeck West, is the first estate in the Swartland Wine of Origin district and is renowned for the excellence of 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.

The port is made from a blend of equal parts of Tinta Barocca (20%), Souzao (20%) and Pontac (20%), while the balance was made up of equal parts of Toriga Nacional, Tinta Röriz, Malvasia Rey and Tinta Francesca.

Vineyard Location

The seven cultivars from which the port is made came from trellised vineyards, grown in Malmesbury shale at between 270m and 340m above sea level. Planted from 1954, the vines received no irrigation.

The winemaking

The grapes were harvested fully ripened at 26° Balling in mid-March and blended before ageing in wood for just over four years (49 months) in old oak.

Winemaker's comments

Colour: Deep ruby

Bouquet: Alluring aromas of honey, raisins and blackcurrant with chocolate and mocha undertones.

Taste: Full and rich entry with a soft, velvety and lingering fruit cake aftertaste.

Food pairing

The winemaker recommends this port with cheese, desserts or simply to be enjoyed on its own.

Chemical analysis

Alcohol: 18,4%vol

Residual sugar: 105,4 g/l

Total acidity: 6,9 g/l

pH: 2,92

Extract: 139,3 g/l

Awards

Gold – Michelangelo
International Wine award 2008

