



EST. 1704

*Allesverloren*

## ALLESVERLOREN PORT 2006

*Winemaker:* Danie Malan

*Appellation:* Swartland

*Grape Varietal:* A blend of traditional Portuguese port varieties

[www.allesverloren.co.za](http://www.allesverloren.co.za)

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### **Background**

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

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.

This 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 Touriga Nacional, Tinta Röriz, Malvasia Rey and Tinta Francesca.

### **Vineyard Location**

The seven cultivars from which this 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 under two years (20 months) in old oak.

### **Winemaker's comments**

*Colour:* Deep ruby

*Bouquet:* Alluring aromas of fruit cake, honey, raisins and black currant with chocolate and mocha undertones.

*Taste:* Velvety and rich with a soft, smooth lingering fruit cake finish.

### **Food pairing**

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

### **Chemical analysis**

*Alcohol:* 17,66 % vol

*Residual sugar:* 102,8 g/l

*Total acidity:* 7,9 g/l

*pH:* 2,97

*Extract:* 135,4 g/l

