



# Allesverloren

## ALLESVERLOREN PORT 2007

**Winemaker:** Danie Malan

**Appellation:** Riebeek Valley, Swartland

**Grape varieties:** 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 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.

This estate wine is made from a blend of equal parts of Tinta Barocca (20%), Souzao (20%) and Pontac (20%), while the balance is made up of equal parts of Touriga Nacional, Tinta Röriz, Malvasia Rey and Tinta Francesca

### Vineyards

The seven varieties from which this wine is 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.

### Winemaking

The fully-ripened grapes were harvested by hand at 26° Balling during mid-March and blended before being aged in old oak barrels for a period of 20 months.

### Winemaker's comments

**Colour:** Deep ruby red.

**Bouquet:** An abundance of alluring blackcurrant, raisin, fruit cake and honey aromas.

**Taste:** A velvety and rich wine with a soft and smooth lingering fruit cake finish.

### Food pairing

Excellent enjoyed on its own or served with cheese and desserts.

### Chemical analysis

**Alcohol:** 19,55% by volume

**Residual sugar:** 103,40 g/l

**Total acidity:** 6,90 g/l

**pH:** 3,03

**Extract:** 129,50 g/l

