Allesverloren

EST. 1704

ALLESVERLOREN FINE OLD VINTAGE 2009

Winemaker: Danie Malan

Appellation: Riebeek Valley, Swartland

Grape varietals: Tinta Barocca (50%), Touriga Nacional (30%) and Souzao (20%)

www.allesverloren.co.za

T: +27 (0)22 461 2320 | F: +27 (0)22 461 2444

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 and fine old vintage 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*.

Vineyards

The three varietals from which this wine is made came from trellised vineyards, grown in Malmesbury shale and situated some 270 m to 340 m above sea level. Planted from 1954 onwards, the vines received no irrigation. Yields averaged 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: Deep ruby red.

Bouquet: Complex aromas of alluring ripe dark fruit and glazed cherries with a hint of smokiness and honey.

Taste: A full, rich wine with a combination of red and black berry as well as spice flavours, and a lingering finish of roasted hazelnuts and almonds.

Food pairing

Excellent enjoyed on its own or with cheeses and desserts.

Chemical analysis

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