



Est. 1704

*Allesverloren*

## Red Muscadel 2014

**Winemaker:** Danie Malan & Armand Lacomme

**Appellation:** Swartland

**Grape varietal:** Muscadel

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

T: +27 (0)22 461 2329 | F: +27 (0)22 461 2444

### **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 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 grapes were selected from a single high-yielding vineyard. The trellised and drip-irrigated vines grown at the foot of the Kasteelberg mountain, profit from its shadow to quickly cool down after a hot Swartland day, ensuring a well-balanced pH, acidity and sugar level for harvesting.

### **Winemaking**

Only the finest grapes were selected and harvested at 26° Balling. The grapes lay in open fermenters, with intense pump-overs for maximum extraction prior to fortification. Fortification was done by means of neutral spirits, where the juice was racked off the grapes and pumped into the alcohol.

### **Winemaker's comments**

**Colour:** Rich pomegranate.

**Bouquet:** Freshly picked grapes with hints of cinnamon and spice.

**Taste:** A well integrated balance of acidity and pH results in a wonderful array of rich berries and spice. Beautiful lingering aftertaste defines this exceptional wine.

### **Food pairing**

Excellent enjoyed on its own or with baked quinces, almond biscotti and mascarpone cheese.

### **Chemical analysis**

**Alcohol:** 16.78 % by volume

**Total acidity:** 4.12 g/l

**pH:** 3.37

