



EST. 1704

*Allesverloren*

## ALLESVERLOREN TINTA BAROCCA 2013

*Winemaker:* Danie Malan

*Appellation:* Swartland

*Grape varietal:* Tinta Barocca

[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 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 dryland, trellised vineyards, situated 140m above sea level and facing south-east, were planted between 1958 and 1996.

### **Winemaking**

The grapes were hand-harvested at 23° to 25° Balling in mid-February. The juice was fermented on the skins for five to seven days at 25°C. After malolactic fermentation the wine was aged in wood for eight months, using new, second- and third-fill French oak barrels.

### **Winemaker's comments**

*Colour:* Deep ruby red.

*Bouquet:* A combination of red berry fruits with a hint of chocolate, vanilla and oak spice aromas.

*Taste:* An elegant, medium- to full-bodied wine with intense berry fruit and subtle oak spice aromas. Tannins are well-structured and linger on the finish.

### **Food pairing:**

Excellent served with game and grilled or roasted red meat.

### **Chemical analysis**

*Alcohol:* 14.30% by volume

*Residual sugar:* 3.0 g/l

*Total acidity:* 5.65 g/l

*pH:* 3.62

