

ALLESVERLOREN



Allsverloren

ESTATE WINE of ORIGIN SWARTLAND

ALLESVERLOREN TORIGA NAÇIONAL 2003

Background

Allsverloren, situated on the south-eastern slopes of Kasteelberg near Riebeeck West, is the only estate in the Swartland Wine of Origin district becoming increasingly renowned for the excellence of its reds.

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.

The vineyards (viticulturist: Danie Malan)

Located in the Riebeeckberg ward, the trellised and drip irrigated vines grow in a combination of Malmesbury shale and Table Mountain sandstone. Established in 1990, the vineyards yielded 12 tons per hectare.

The winemaking (winemaker: Danie Malan)

The grapes were harvested by hand at 22,6° Balling during late February when showing prominent varietal flavours, and the juice fermented in open tanks at 25°C for seven days. After malolactic fermentation, the wine was aged in second and third fill French oak for eight months.

Winemaker's comments

Colour	:	Intense ruby.
Bouquet	:	Aromas of blackcurrant and raisins.
Taste	:	With hints of vanilla and oak spices and on palate this medium to full bodied wine shows abundant fruit with slight spicy undertones.

Food pairing

Enjoy on its own or with roasted meat dishes such as duck, lamb and beef.

Chemical analysis

Alcohol	12,92% by volume
Residual sugar	1,60g/l
Total acidity	5,80g/l
pH	3,48