



EST. 1704

Allesverloren

ALLESVERLOREN TOURIGA NAÇIONAL 2006

Winemaker: Danie Malan

Appellation: Riebeeck West

Grape Varietal: Touriga Nacional

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Background

Allesverloren, situated on the southeastern 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.

Vineyard Location

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

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: Dark ruby

Bouquet: Ripe plums with tobacco and fruit cake followed by slight oak spices

Taste: Ripe plums and blackcurrant with tobacco and spicy undertones. The palate is full-bodied with a firm tannic structure and a long-lasting aftertaste.

Food pairing

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

Chemical analysis

Alcohol: 13.14%vol

Residual sugar: 2,7g/l

Total acidity: 5,8g/l

pH: 3,61

