



EST. 1704

Allesverloren

ALLESVERLOREN TOURIGA NACIONAL 2012

Winemaker: Danie Malan

Appellation: Riebeek Valley, Swartland

Grape varietal: Touriga Nacional

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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 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

Located in the Riebeekberg ward, the trellised and drip-irrigated vines grow in a combination of Malmesbury shale, known for its excellent water-retention capability, and Table Mountain sandstone. Established in 1990, the vineyards yielded 12 tons per hectare.

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 a combination of second-, third- and fourth-fill French oak barrels for a period of twelve months. The barrels were then emptied and the wine blended, fined and bottled.

Winemaker's comments

Colour: Dark and deep ruby red.

Bouquet: Aromas of ripe blackberries and red cherries. Subtle nuances of dark chocolate with cedar oak in the background.

Taste: A full-bodied, smooth and velvety wine with a firm tannic structure, displaying blackcurrant and tobacco flavours, a spicy undertone and a long-lasting aftertaste.

Food pairing

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

Chemical analysis

Alcohol: 14.46% by volume
Residual sugar: 2061 g/l
Total acidity: 5.93 g/l
pH: 3.56

