

## Allesverloren Port 1999

Colour: Intense ruby with a slight tawny rim.

Bouquet: Aromas of ripe raisins and concentrated blackcurrant with nutty, berry undertones.

Taste: Velvety entry, multi-dimensional with ripe fruit and a lingering sweet raisin aftertaste.

The winemaker recommends enjoying it with cheeses, desserts or on its own.

**variety** : Tinta Barocca | 20% Tinta Barocca, 20% Souzao, 20% Pontac, Touriga Naçional, Tinta Rôriz, Malvasia Rey

**winery** : Allesverloren Wine Estate

**winemaker** : Danie Malan

**wine of origin** : Coastal

**analysis** : alc : 17.56 % vol    rs : 104.00 g/l    pH : 3.10    ta : 7.0 g/l

**type** : Fortified    **style** : Sweet    **wooded**

**pack** : Bottle    **closure** : Cork

**in the vineyard** : The seven cultivars from which the port is made came from trellised, mixed vineyards, grown in Malmesbury shale at between 270m and 340m above sea level. Planted from 1954, the vines received no irrigation.

**about the harvest**: The grapes were harvested fully ripened at 26° Balling in mid-March.

**in the cellar** : The port is made from a blend of equal parts of Tinta Barocca (20%), Souzao (20%) and Pontac (20%), while the balance was made up of equal parts of Toriga Naçional, Tinta Rôriz and Malvasia Rey. It was blended before ageing in wood for just over four years (49 months) in old oak.

