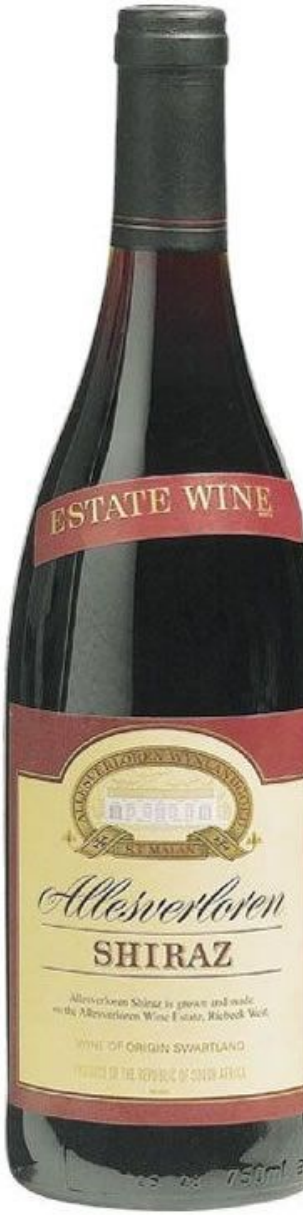
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Allesverloren Shiraz 2003

Colour: Deep red.
Bouquet: Aromas of ripe fruit, berries and oak spice with a hint of cigar box.
Taste: Rich and full bodied with ripe plums and berries and a good tannic structure.

The winemaker recommends serving it with poultry, veal and red meat dishes or savouring it on its own.



variety : Shiraz | 100% Shiraz
winery : Allesverloren Wine Estate
winemaker : Danie Malan
wine of origin : Coastal
analysis : **alc :** 14.38 % vol **rs :** 2.90 g/l **pH :** 3.53 **ta :** 5.90 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Cork

Swiss International Air Lines Wine Awards 2006 – Bronze
International Wine Challenge 2005 - Seal of Approval
Veritas Awards 2005 - Bronze

in the vineyard : The grapes for this wine were sourced from trellised, south-facing vineyards planted in Malmesbury shale between 60 m and 300 m above sea level. These low-yielding vines were planted in 1969, with some blocks receiving supplementary irrigation.

about the harvest: The grapes were harvested by hand at between 23° and 26° Balling towards the end of February, when they exhibited prominent varietal flavours and when the tannins were ripe but the berries still firm.

in the cellar : Each block was vinified seperately. The grapes were fermented on the skins in open tanks at 25° C for five to seven days and left on the lees for four months to impart intensity of colour and flavour as well as to ensure the wine sufficient structure to age well. After malolactic fermentation, the wine was aged in a combination of new, but mainly second and third-fill French oak and a few of new American oak barrels.