

Allesverloren Port 2000

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 Röriz, Malvasia Rey, Tinta Francesca

winery : Allesverloren Wine Estate

winemaker : Danie Malan

wine of origin : Coastal

analysis : alc : 18.79 % vol rs : 92.10 g/l pH : 2.92 ta : 7.2 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 and blended before ageing in wood for just over four years (49 months) in old oak.

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 Röriz, Malvasia Rey and Tinta Francesca.

