

Allesverloren Touriga Naçional 2004

Colour: Deep ruby garnet

Bouquet: Blackcurrent and plum with tobacco and fruit cake followed by slight oak spices

Taste: Medium to full-bodied with lots of fruit like ripe plums and blackcurrent with slight spicy undertones

Malan recommends serving this medium-bodied wine with roasted meat dishes such as duck, lamb and beef.

variety : Touriga Nacional | 100% Touriga Nacional

winery : Allesverloren Wine Estate

winemaker : Danie Malan

wine of origin : Coastal

analysis : alc : 14.65 % vol rs : 3.7 g/l pH : 3.75 ta : 5.6 g/l

type : Fortified **wooded**

pack : Bottle

in the vineyard : Located in the Riebeeckberg ward, the trellised and drip irrigated vines grow in a combination of Malmesbury shale and Table Mountain sandstone. They were established in 1990 and yielded 12 tons a hectare.

about the harvest: The grapes were harvested by hand at 22,6° Balling during late February when showing prominent varietal flavours.

in the cellar : 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.

