

Allesverloren Port 2002

Colour: Intense ruby with a slight tawny rim.

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

Taste: Well balanced wine with a soft, velvety entry, 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, 10% Touriga Nacional, 10% Tinta Rôriz, 10% Malvasia Rey, 10% Tinta Francesca

winery : Allesverloren Wine Estate

winemaker : Danie Malan

wine of origin : Coastal

analysis : alc : 18.0 % vol rs : 120.0 g/l pH : 3.22 ta : 6.84 g/l

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

pack : Bottle **closure :** Cork

Terroir Wine Awards 2006 - Top Dessert Wine - Swartland and Darling District

in the vineyard : Viticulturist: Danie Malan

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 : Winemaker: Danie Malan

The grapes were blended before ageing in wood for just over four years (49 months) in old oak.

