

Allesverloren Shiraz 2005

Colour: Dark ruby.

Bouquet: Aromas of ripe plums, 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 : 3.6 g/l pH : 3.47 ta : 6.5 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Background

Allesverloren, situated on the south-eastern slopes of Kasteelberg near Riebeeck West, is the only estate in the Swartland Wine of Origin district becoming increasingly renowned for the excellence of its reds.

The farm, which dates back to 1704, began producing wine exactly one century later. In 1872 Allesverloren was acquired by Daniel Francois Malan and has remained in the Malan family for five generations.

Winemaker Danie Malan and his late father, Fanie, were among the wine pioneers of the Swartland, ably demonstrating the outstanding wine growing potential of what was once considered the breadbasket of the Cape. While wheat remains the major crop in the region, increasing numbers of wine farms are established each year to take advantage of the beneficial terroir.

Viticulturist: Danie Malan

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 : Winemaker: Danie Malan

Each block was vinified separately. 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.

