

## Allesverloren Tinta Barocca 2006

Colour: Ruby garnet.

Bouquet: Aromas of strawberries and mulberries with dark chocolate and cigar box, vanilla and oak spice.

Taste: Medium to full bodied with elegant, fine fruit and well structured tannins.

Malan recommends serving it with game and or red meats such as spare ribs or roast lamb.

**variety :** Tinta Barocca | 100% Tinta Barocca

**winery :** Allesverloren Wine Estate

**winemaker :** Danie Malan

**wine of origin :** Coastal

**analysis :** alc : 14.02 % vol    rs : 2.50 g/l    pH : 3.59    ta : 5.90 g/l

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

**pack :** Bottle    **closure :** Cork

**in the vineyard : Viticulturist: Danie Malan**

The dryland, trellised vineyards, situated 140m above sea level and facing south-east, were planted between 1958 and 1996.

**about the harvest:** The grapes were harvested by hand between 23Â° and 25Â° Balling in mid-February.

**in the cellar :** The juice was fermented on the skins for between five to seven days at 25Â°C. After malolactic fermentation the wine was aged in wood for 8 months, using 10% new French oak barrels and 40% second and third-fill French oak barrels while the remaining 50% was matured in stainless steel tanks with French oak staves and micro oxygenation.

