

Allesverloren Touriga Nacional 2006

Colour: Dark ruby

Bouquet: Ripe plums with tobacco and fruit cake followed by slight oak spices.

Taste: Ripe plums and blackcurrant with tobacco and spicy undertones. The palate is full-bodied with a firm tannic structure and a long-lasting aftertaste.

Enjoy on its own or 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 : 13.14 % vol rs : 2.7 g/l pH : 3.61 ta : 5.8 g/l

type : Fortified **style** : Sweet **body** : Medium **wooded**

pack : Bottle **closure** : Cork

in the vineyard : The vineyards (viticulturist: Danie Malan)

Located in the Riebeeckberg ward, the trellised and drip-irrigated vines grow in a combination of Malmesbury shale and Table Mountain sandstone. Established in 1990.

about the harvest: The grapes were harvested by hand at 22.6° Balling during late February when showing prominent varietal flavours. The vineyards yielded 12 tons per hectare.

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.

