

## Allesverloren Port 2005

Colour: Deep ruby.

Bouquet: Alluring aromas of noney, raisins and blackcurrant with chocolate and mocha undertones.

Taste: Full and rich entry with a soft, velvety and lingering fruitcake aftertaste.

The winemaker recommends this port with cheese, desserts or simply to be enjoyed on its own.

**variety** : Tinta Barocca | 20% Tinta Barocca, 20% Souzao, 20% Pontac, 10% Touriga Nacional, 10% Tinta R  lriz, 10% Malvasia Rey, 10% Tinta Francesca

**winery** : Allesverloren Wine Estate

**winemaker** : Danie Malan

**wine of origin** : Coastal

**analysis** : **alc** : 18.4 % vol **rs** : 105.4 g/l **pH** : 2.92 **ta** : 6.9 g/l

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

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

2008 Michelangelo International Wine Awards - Gold Medal

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

The seven cultivars from which the port is made came from trellised 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** : After harvesting the wine was blended before ageing in wood for just over four years (49 months) in old oak.

