

Allesverloren Cabernet Sauvignon 2007

Colour: Deep ruby.

Bouquet: Ample prunes and cherries with cassis and cigar box in the background

Taste: Full-bodied with a good tannin structure and an abundance of berry fruit such as cherries and prunes with undertones of tobacco and dark chocolate.

The winemaker recommends serving it with game, poultry and grilled or roasted red meat dishes such as beef or game.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Allesverloren Wine Estate

winemaker : Danie Malan

wine of origin : Swartland

analysis : alc : 13.06 % vol rs : 1.9 g/l pH : 3.53 ta : 6.8 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Background

Allesverloren, situated on the south-eastern slopes of the Kasteelberg near Riebeeck West, is the oldest estate in the Swartland Wine of Origin district and is renowned for its red wines and port.

The farm, which dates back to 1704, began producing wine exactly a 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 excellent terroir.

Located in the Riebeeckberg ward, the mostly unirrigated vines are grown in Malmesbury shale, known for its good water retention capacity. Vineyard management practices and judicious grape selection mean these trellised vines yield no more than 6 to 8 tons per hectare. Some 20% of the vineyards from which the grapes were sourced were irrigated, using the drip method, to avoid undue stress to the vines.

about the harvest: The grapes were harvested by hand at between 23° and 24° Balling.

in the cellar : Each vineyard block was individually vinified, with the grapes fermented at 25°C for between five to seven days. After malolactic fermentation the wine was aged in new (30%) and second-fill (70%) oak for a period of 18 months.

