

## Allesverloren Tinta Barocca 2007

**Colour:** Ruby red.

**Bouquet:** Lots of berry fruit intermingled with mocca, vanilla and oak spices.

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

This wine is ideal with game and grilled or roasted red meat.

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

**winery :** Allesverloren Wine Estate

**winemaker :** Danie Malan

**wine of origin :** Swartland

**analysis :** alc : 13.76 % vol    rs : 2.3 g/l    pH : 3.52    ta : 6.4 g/l

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

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 hand harvested between 23° and 25° Balling in mid-February.

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

