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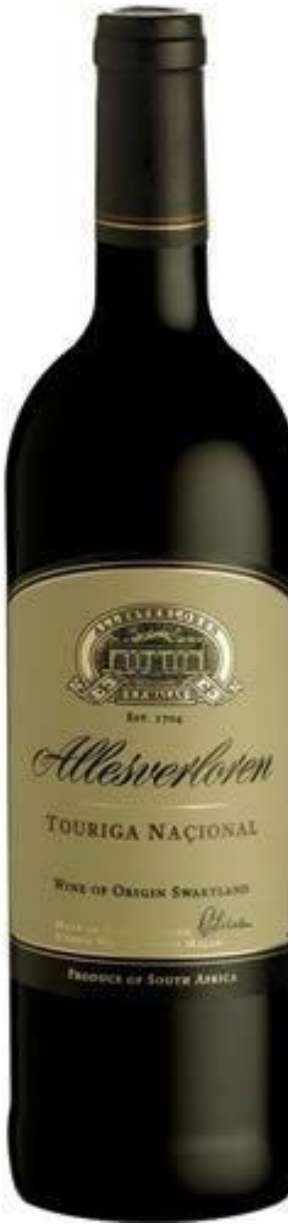
Allesverloren Touriga Nacional 2007



Colour: Dark ruby.
Bouquet: Teeming with berries and nutty cherry nuances followed by tobacco and coffee.
Taste: Warm and smooth with blackcurrant, 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 roasts such as duck, lamb and beef.

variety : Touriga Nacional | 100% Touriga Nacional
winery : Allesverloren Wine Estate
winemaker : Danie Malan
wine of origin : Riebeek West
analysis : alc : 13.58 % vol rs : 2.0 g/l pH : 3.62 ta : 6.1 g/l
type : Red body : Medium wooded
pack : Bottle closure : Cork

in the vineyard : **Background**
Allesverloren, situated on the south-eastern slopes of the Kasteelberg near Riebeek 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 beneficial terroir.

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 : After harvest 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.