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Allesverloren Shiraz 2007



Colour: Deep Red
Bouquet: Ripe berries with plums and prunes adn aok spices in the background.
Taste: Rich and full bodied with a good tannic structure an a delicate complexity of ripe plums and prunes.

The winemaker recommends serving it with poultry, veal and red meat dishes or savouring it on its own.

variety : Shiraz | 100% Shiraz
winery : Allesverloren Wine Estate
winemaker : Danie Malan
wine of origin : Coastal
analysis : alc : 13.4 % vol rs : 1.9 g/l pH : 3.67 ta : 6.0 g/l
type : Red style : Dry body : Full taste : Fragrant wooded
pack : Bottle closure : Cork

Gold - Michelangelo International wine awards 2008.

in the vineyard : **Background**
Allesverloren, situated on the southeastern slopes of the Kasteelberg near Riebeeck West, is the only estate in the Swartland Wine of Origin district becoming increasingly renowned for the excellence of its reds.

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 excellent terroir.

Vineyard Location
The grapes for this wine were sourced from trellised, south-facing vineyards planted in Malmesbury shale 60 - 300 m above sea level. These low-yielding vines were planted in 1969, with some blocks receiving supplementary irrigation.

about the harvest: The grapes were harvested by hand at between 23° and 26° Balling towards the end of February, when they exhibited prominent varietal flavours and when the tannins were ripe but the berries still firm. Each block was vinified separately.

in the cellar : The grapes were fermented on the skins in open tanks at 25° C for five to seven days and left on the lees for four months to impart intensity of colour and flavour as well as to ensure the wine sufficient structure to age well. After malolactic fermentation, the wine was aged in a combination of new, but mainly second and third-fill French oak and a few of new American oak barrels.