

## Allesverloren Port 2006

**Colour:** Deep ruby.

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

**Taste:** Velvety and rich with a soft, smooth lingering fruitcake finish.

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  liz, 10% Malvasia Rey, 10% Tinta Francesca

**winery :** Allesverloren Wine Estate

**winemaker :** Danie Malan

**wine of origin :** Coastal

**analysis :** alc : 17.66 % vol    rs : 102.8 g/l    pH : 2.97    ta : 7.9 g/l

**type :** Fortified    **style :** Sweet    **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 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.

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 under two years (20 months) in old oak.

