

Allesverloren Fine Old Vintage 2007

Colour: Deep ruby.

Bouquet: Alluring aromas of blackcurrant and raisins with fruit cake and honey.

Taste: Velvety and rich with a soft, smooth lingering fruit cake finish.

The winemaker recommends this Fine Old Vintage with cheese, desserts or simply to be enjoyed on its own.

variety : Tinta Barocca | 20% Tinta Barocca, 20% Souzao, 20% Pontac, 20% Malvasia Rey, Tinta Roriz, Tinta Francisca, Touriga Nacional

winery : Allesverloren Wine Estate

winemaker : Danie Malan

wine of origin : Swartland

analysis : alc : 19.55 % vol rs : 103.4 g/l pH : 3.03 ta : 6.9 g/l

type : Fortified **style** : Sweet **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 the excellence of its reds and Fine Old Vintage estate wines.

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.

This Fine Old Vintage is made from a blend of equal parts of Tinta Barocca (20%), Souzao (20%) and Pontac (20%), while the balance was made up of equal parts of Touriga Naçional, Tinta Rôriz, Malvasia Rey and Tinta Francesca.

Vineyard Location

The seven cultivars from which this Fine Old Vintage 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 : The grapes were blended before ageing in wood for just under two years (20 months) in old oak.

