

## Allesverloren Shiraz 2002

Colour: Brilliant ruby.

Bouquet: Aromas of cigar box, dried flowers and hints of spice.

Taste: Its rich palate offers ripe fruit flavours with a delicate overlay of cinnamon, supported by supple tannins on the middle palate that linger long on the aftertaste.

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 : 14.0 % vol    rs : 3.4 g/l    pH : 3.33    ta : 6.6 g/l

**type** : Red    **style** : Dry    **wooded**

**pack** : Bottle    **closure** : Cork

**in the vineyard** : **The vineyards (viticulturist: Danie Malan)**

The grapes for this wine were sourced from trellised, south-facing vineyards planted in Malmesbury shale between 60 m and 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.

**in the cellar** : Each block was vinified separately. 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.

