

Allesverloren Cabernet Sauvignon 2001

Colour: Intense ruby red.

Bouquet: An overlay of concentrated fruity aromas, with hints of vanilla.

Taste: An abundance of prune and cherry flavours with a good tannin structure.

The winemaker recommends serving it with game, poultry and grilled or roasted red meats such as beef or game.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Allesverloren Wine Estate

winemaker : Danie Malan

wine of origin : Coastal

analysis : alc : 13.37 % vol rs : 1.7 g/l pH : 3.32 ta : 6.2 g/l

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

pack : Bottle **closure** : Cork

ageing : It can be enjoyed now and will mature further for the next four to five years.

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

Located in the Riebeeckberg ward, the mostly unirrigated vines are grown in Malmesbury shale, known for its good water retention capacity. Vineyard management practices and judicious grape selection mean these trellised vines yield no more than 6 to 8 tons per hectare. Some 20% of the vineyards from which the grapes were sourced were irrigated, using the drip method, to avoid undue stress to the vines.

about the harvest: The grapes were harvested by hand at between 23° and 24,8° Balling.

in the cellar : Each vineyard block was individually vinified, with the grapes fermented at 25°C between five to seven days. After malolactic fermentation the wine was aged in new (30%) and second-fill (70%) oak for a period of 18 months.

