

## Allesverloren Port 2007

Colour: Deep ruby red.

Bouquet: An abundance of alluring blackcurrant, raisin, fruit cake and honey aromas.

Taste: A velvety and rich wine with a soft and smooth lingering fruit cake finish.

Excellent enjoyed on its own or served with cheese and desserts.

**variety** : Tinta Barocca | 20% Tinta Barocca, 20% Souzao, 20% Pontac, 10% Touriga Naçional, 10% Tinta Röriz, 10% Malvasia Rey, 10% Tinta Francesca

**winery** : Allesverloren Wine Estate

**winemaker** : Danie Malan

**wine of origin** : Swartland

**analysis** : alc : 19.55 % vol    rs : 103.40 g/l    pH : 3.03    ta : 6.90 g/l

**type** : Fortified    **style** : Sweet    **body** : Full    **wooded**

**pack** : Bottle    **size** : 750ml    **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 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.

**Vineyards**

The seven varietals from which this wine is made came from trellised vineyards, grown in Malmesbury shale and situated some 270m to 340m above sea level. Planted from 1954 onwards, the vines received no irrigation.

**about the harvest**: The fully ripe grapes were harvested by hand at 26° Balling during mid-March.

**in the cellar** : This estate wine is made from a blend of equal parts of Tinta Barocca (20%), Souzao (20%) and Pontac (20%), while the balance is made up of equal parts of Touriga Naçional, Tinta Röriz, Malvasia Rey and Tinta Francesca.

The fully-ripened grapes were blended before being aged in old oak barrels for a period of 20 months.

