

Allesverloren Touriga Nacional 2011

Colour: Dark and deep ruby red.

Bouquet: Aromas of ripe blackberries and red cherries. Subtle nuances of dark chocolate with cedar oak in the background.

Taste: A full-bodied, smooth and velvety wine with a firm tannic structure, displaying blackcurrant and tobacco flavours, a spicy undertone and a long-lasting aftertaste.

Excellent enjoyed on its own or served with roasted meat dishes such as duck, lamb and beef.

variety : Touriga Nacional | 100% Touriga Nacional

winery : Allesverloren Wine Estate

winemaker : Danie Malan

wine of origin : Swartland

analysis : alc : 14.26 % vol rs : 2.77 g/l pH : 3.63 ta : 6.04 g/l

type : Red **style** : Dry **body** : Full **wooded**

pack : Bottle **closure** : Cork

2013 International Wine and Spirit Competition - Bronze

Old Mutual Trophy Wine Show 2013 - Bronze

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.

Vineyard Location

Located in the Riebeeckberg ward, the trellised and drip-irrigated vines grow in a combination of Malmesbury shale, known for its excellent water-retention capability, and Table Mountain sandstone. Established in 1990, the vineyards yielded 12 tons per hectare.

about the harvest: The grapes were harvested by hand at 22.6° Balling during late February when showing prominent varietal flavours. The vineyards yielded 12 tons per hectare.

in the cellar : Juice fermented in open tanks at 25°C for 7 days. After malolactic fermentation, the wine was aged in a combination of second- and third-fill French oak barrels for a period of eight months. After malolactic fermentation, the wine was aged in a combination of second-, third- and fourth-fill French oak barrels for a period of twelve months. The barrels were then emptied and the wine blended, fined and bottled.

