

Allesverloren Fine Old Vintage 2009

Colour: Deep ruby red.

Bouquet: Complex aromas of alluring ripe dark fruit and glazed cherries with a hint of smokiness and honey.

Taste: A full, rich wine with a combination of red and black berry as well as spice flavours, and a lingering finish of roasted hazelnuts and almonds.

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

variety : Tinta Barocca | 50% Tinta Barocca, 30% Touriga Nacional, 20% Souzao

winery : Allesverloren Wine Estate

winemaker : Danie Malan

wine of origin : Riebeeck Valley, Swartland

analysis : alc : 20.4 % vol rs : 112 g/l pH : 3.14 ta : 7.67 g/l

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

pack : Bottle **closure** : Cork

Old Mutual Trophy Wine Show 2013 - Bronze

Michelangelo CCL Label International Wine Awards 2012 - Gold

2012 Old Mutual Trophy Wine Show - Silver

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.

Vineyards

The three varietals from which this wine is made came from trellised vineyards, grown in Malmesbury shale and situated some 270 m to 340 m above sea level. Planted from 1954 onwards, the vines received no irrigation. Yields averaged 6 tons per hectare.

about the harvest: The fully-ripened grapes were harvested by hand at 28° to 29° Balling during mid-March.

in the cellar : The grapes were blended before being aged in second- and third-fill 400-litre and larger French oak barrels for a period of 20 months.

