

## Allesverloren Trés Vermelhos 2012

Colour: Deep red.

Bouquet: Red berry fruit, dark chocolate and a hint of spice.

Taste: Smooth and elegant with a good concentration of sweet red fruit.

Excellent enjoyed on its own or with slightly spicy Thai and Indian dishes.

**variety** : Souzao | 39% Souzao, 32% Tinta Barocca, 29% Touriga Naçional

**winery** : Allesverloren Wine Estate

**winemaker** : Danie Malan

**wine of origin** : Swartland

**analysis** : alc : 13.9 % vol   rs : 3.0 g/l   pH : 3.58   ta : 5.51 g/l

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

**pack** : 0   **size** : 0   **closure** : 0

### 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.

Trés Vermelhos ("Three Reds") is the first blend in the Allesverloren range of cultivars from the Douro region in Portugal.

**in the vineyard** : The grapes of the three cultivars used - Souzao, Tinta Barocca and Touriga Naçional - were harvested from three vineyard blocks selected based on location, gradient and age. The dryland, trellised Tinta Barocca vines, planted between 1958 and 1996, are located some 140 m above sea level on the north-eastern slopes of the Kasteelberg. The trellised and drip-irrigated Touriga Naçional vines grow in a combination of Malmesbury shale, known for its excellent water-retention capabilities, and Table Mountain sandstone.

**in the cellar** : Only the finest grapes were selected and harvested by hand at 23° to 25° Balling. The grapes were separately vinified and cold-soaked for 24 hours prior to alcoholic fermentation in open fermenters. The fermenting wine was punched down by hand four times a day until dry. It was then racked and pressed with malolactic fermentation taking place in the barrels. After the completion of malolactic fermentation, the wine was racked and returned to the same barrels (a combination of second- and third-fill French oak) where it matured for 14 months.

