

## Allesverloren Cabernet Sauvignon 1997

The wine has full-ripe berry fruits with complex oak spice flavours on the nose. It is medium-bodied with exciting plum flavours, well rounded with a prominent long-lasting aftertaste.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Allesverloren Wine Estate

**winemaker** : Danie Malan

**wine of origin** : Coastal

**analysis** : **alc** : 11.82 % vol   **rs** : 2.0 g/l   **pH** : 3.52   **ta** : 6.5 g/l

**type** : Red

**pack** : Bottle   **closure** : Cork

**in the vineyard** : The Cabernet Sauvignon vineyards are situated at altitudes ranging from 170 to 300 metres above sea level. The vineyards are trellised to keep the grapes cool and face south east. The vines were between 9 and 35 years of age during the vintage year.

**about the harvest**: The grapes were picked by hand at 24.4°Balling from 16 March until 1 April.

**in the cellar** : In the cellar the juice fermented on the skins in open tanks at 25°C for 5 to 7 days. After secondary malolactic fermentation the wine was matured in wood for 19 months - 50% in new French oak and the rest in second fill casks.

