

## Allesverloren Port 1995

The wine is woody and toasty on the nose with nutty and raisin berry undertones. On the palate it is a creamy, soft and multi-dimensional port with full ripe fruits and a long lasting aftertaste.

**variety** : Tinta Barocca | 20% Tinta Barocca, 20% Souzao, 20% Pontac, Malvasia Rey, Tinta Roriz, Tinta Francisca, Touriga Nacional

**winery** : Allesverloren Wine Estate

**winemaker** : Danie Malan

**wine of origin** : Coastal

**analysis** : alc : 17.57 % vol    rs : 98.9 g/l    pH : 3.47    ta : 6.2 g/l

**type** : Fortified

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

The South African Trophy Wine Show 2002 - Bronze  
Veritas 2001 - Silver



**in the vineyard** : The grapes came from vineyards situated at 270 to 340 metres above sea level. It was planted from 1954 in Malmesbury shales and was trellised. The vines were cultivated under dryland conditions.

**about the harvest**: The grapes were picked by hand at 26°Balling from 12 until 16 March.

**in the cellar** : In the cellar the juice received skin contact for 2 to 3 hours and fermented with natural yeast in open tanks at 30°C. The blend was made up of 20% Tinta Barocca, 20% Souzao, 20% Pontac and a blend of Malvasia Rey, Tinta Roriz, Tinta Francisca en Torea Nacional.