

Allesverloren Shiraz 1998

Malan describes this as a generous, mouth-filling and intensely coloured wine that shows ripe berry fruits and traces of raisin on the nose combined with notes of black pepper, spice and wood smoke. He says the wood has integrated very harmoniously with the fruit to produce an elegant wine with a lingering aftertaste. He recommends serving it with poultry, veal and red meat dishes or savouring it on its own.

variety : Shiraz | 100% Shiraz

winery : Allesverloren Wine Estate

winemaker : Danie Malan

wine of origin : Coastal

analysis : alc : 13.61 % vol rs : 2.6 g/l pH : 3.70 ta : 5.9 g/l

type : Red

pack : Bottle **closure** : Cork

In 1998 Danie Malan (the winemaker) was selected as the Diners Club South African winemaker of the year for his 1996 Shiraz.

In 1989, Allesverloren Shiraz was the only South African wine to win one of just 20 trophies awarded to winemakers from 21 countries at the Vinexpo in Bordeaux, France - the worlds biggest wine show.

in the vineyard : The Shiraz vineyards are situated at 140 to 370 metres above sea level and face southeast. The vines are trellised and were planted between 1967 and 1992. The vines received supplementary irrigation.

about the harvest: The grapes were picked by hand at 24°Balling from 13 to 19 February.

in the cellar : In the cellar the juice fermented on the skins in open tanks at 25°C for 5 to 7 days. After malolactic fermentation the wine was matured in wood for 18 months. 15% New French Oak, 15% New American Oak, 70% 3rd filled French Oak.

