

## Allesverloren Tinta Rosé 2016

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**Colour:** Blush.

**Bouquet:** An alluring nose of strawberries and raspberries.

**Taste:** Fresh raspberries and cherries on the palate with a hint of vanilla. Exhibiting a perfect sugar/acid balance, it has a delicious lingering aftertaste.

Excellent enjoyed on its own or with fresh salmon, trout or Asian cuisine.

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**variety :** Tinta Barocca | 100% Tinta Barocca

**winery :** Allesverloren Wine Estate

**winemaker :** Danie Malan & Wilhelm de Vries

**wine of origin :** Swartland

**analysis :** alc : 13.21 % vol    rs : 6.53 g/l    pH : 3.27    ta : 6.25 g/l

**type :** Rose    **style :** Dry    **body :** Full    **taste :** Fruity    **wooded**

**pack :** Bottle    **size :** 750ml    **closure :** Cork

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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.

### in the vineyard :

The vineyards from which the fruit was sourced are situated on the north-eastern slopes of the Kasteelberg, planted in harsh mountain soil some 322 m above sea level. The dry-land, trellised vineyards face in north-westerly and south-easterly directions and thereby benefit from optimum sunlight to produce an abundance of complex flavours.

### about the harvest:

Only the finest grapes were selected and harvested by hand at 20° to 22° Balling during the beginning of February.

### in the cellar :

The juice was left on the skins for a short period to extract the unique colour and optimal fruit flavours. The juice was then slowly fermented at 12° to 14°C for about two weeks to produce a fresh and fruity rosé.

