

Allesverloren Chenin Blanc 2017

Bouquet : Subtle nuances of lead pencil and oak notes, give an indication of the premium barrel selection.

Taste : On the palate this medium bodied wine shows nice ripe stone fruit, great balanced acidity and just a hint of oak. It has a very elegant finish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Allesverloren Wine Estate

winemaker : Wilhelm de Vries

wine of origin : Swartland

analysis : alc : 13.72 % vol rs : 2.3 g/l pH : 3.34 ta : 5.9 g/l

type : White **style :** Dry **body :** Medium **wooded**

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

Allesverloren, situated on the south-eastern slopes of the Kasteelberg near Riebeek 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.

Current owner, 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 322m above sea level. The dryland, trellised vineyards face in north-westerly and south-easterly directions and thereby benefit from optimum sunlight to produce and abundance of complex flavours.

about the harvest: The grapes were handpicked at 22° - 24° Balling .

in the cellar : After crushing, the juice was clarified and inoculated with pure yeast culture. It was aged for 7 months in old oak barrels. After blending it was fined and clarified just before bottling. The wine was clarified by time and gravity alone to allow for bottling without filtration.

