

Allesverloren Trés Vermelhos 2015

Colour: Deep red.

Bouquet: Red berry fruit, dark chocolate and a hint of spice.

Taste: Smooth and elegant with a good concentration of sweet red fruit.

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variety : Souzao | Souzao, Tinta Barocca, Touriga Nacional

winery : Allesverloren Wine Estate

winemaker : Wilhelm de Vries

wine of origin : Swartland

analysis : alc : 13.6 % vol rs : 2.47 g/l pH : 3.51 ta : 7.05 g/l

type : Red **style** : Dry **taste** : Fruity **wooded**

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

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 Fine Old Vintage. The farm, which dates back to 1704, began producing wine exactly one century later. 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. Trés Vermelhos ("Three Reds") is the first blend in the Allesverloren range of cultivars from the Douro region in Portugal.

in the vineyard : The grapes of the three cultivars used - Souzao, Tinta Barocca and Touriga Nacional - were harvested from three vineyard blocks selected based on location, gradient and age. The dryland, trellised Tinta Barocca vines, planted between 1958 and 1996, are located some 140 m above sea level on the north-eastern slopes of the Kasteelberg. The trellised and drip-irrigated Touriga Nacional vines grow in a combination of Malmesbury shale, known for its excellent water-retention capabilities, and Table Mountain sandstone.

about the harvest: Only the finest grapes were selected and harvested by hand at 23° to 25° Balling.

in the cellar : Only the finest grapes were selected and harvested by hand at 23° to 25° Balling. The grapes were separately vinified and cold-soaked for 24 hours prior to alcoholic fermentation in open fermenters. The fermenting wine was punched down by hand four times a day until dry. It was then racked and pressed with malolactic fermentation taking place in the barrels. After the completion of malolactic fermentation, the wine was racked and returned to the same barrels (20% new wood barrels and the balance a combination of second- and third-fill French oak) where it matured for 18 months.

