

Allesverloren Tinta Rosé 2018

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.

variety : Tinta Barocca | 100% Tinta Barocca

winery : Allesverloren Wine Estate

winemaker : Wilhelm de Vries

wine of origin : Swartland

analysis : alc : 13.61 % vol rs : 6.43 g/l pH : 3.17 ta : 6.95 g/l

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

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

2019 Old Mutual Trophy Wine Show - Bronze

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. 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.

in the vineyard : The name Tinta refers to the varietal Tinta Barocca. Our Tinta Rosé is a blend of Tinta Barocca, Touriga Nacional, Merlot, Petit Verdot and Shiraz. 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 soil is a mixture of Table Mountain sand stone and Malmesbury shale. The dryland, 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 : Only the finest grapes were selected and harvested by hand at 20° to 22° Balling during the beginning of February. The juice was taken of the skins as early as possible in the process to get the lovely light colour. The juice was then slowly fermented at 12°C to 14°C for about two weeks to produce a fresh and fruity rosé.

