

Allesverloren "1704 Red" 2016

Colour: Garnet red.

Bouquet: Fresh red berries with sweet strawberry aromas and fynbos notes, enhanced by subtle oak spice.

Taste: A soft and elegantly-structured wine with fresh flavours of red berries and cherries, backed by spicy cedar oak. The flavours combine to produce a wine with complex flavours yet has remarkable drinkability.

The winemaker recommends serving it with poultry, veal and red meat dishes or savouring it on its own.

variety : Tinta Barocca | Tinta Barocca, Shiraz

winery : Allesverloren Wine Estate

winemaker : Wilhelm de Vries

wine of origin : Swartland

analysis : alc : 14.47 % vol rs : 3.16 g/l pH : 3.62 ta : 5.59 g/l

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

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

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. 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 Tinta Barocca grapes for this wine were sourced from dry land, trellised vineyards, planted between 1958 and 1996, situated 140 m above sea level and facing south-east. The Shiraz grapes come from trellised, south-facing vineyards planted in Malmesbury shale between 60 m and 300 m above sea level. These low-yielding vines were planted in 1969.

about the harvest: The grapes were harvested by hand at between 23° and 26° Balling towards the end of February, when they exhibited prominent varietal flavours and when the tannins were ripe but the berries still firm.

in the cellar : The grapes were harvested by hand at between 23° and 26° Balling towards the end of February, when they exhibited prominent varietal flavours and when the tannins were ripe but the berries still firm. Each block was vinified separately. The grapes were fermented on the skins in open tanks at 25°C for five to seven days and left on the lees for four months to impart intensity of colour and flavour as well as to ensure the wine has sufficient structure to age well. After malolactic fermentation, the wine was aged in a combination of new, but mainly second and third-fill French oak and a few new American oak barrels.

