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Allesverloren Fine Old Vintage 2012

Colour : Dark ruby red.
Bouquet : Beautifully integrated nuances on the nose of honey suckle and mince pies with subtle hints of black cherry and sweet spice.
Taste : A voluptuous praline and candied orange peel on the palate with wonderful balance between acidity and alcohol, finished off with lingering spicy fruit and a hint of dark chocolate ganache.

This wine is best paired with the likes of creamy gorgonzola soup, Black Forrest Gateau, mince pies and traditional Stilton or any other strong blue vein cheese.

variety : Tinta Barocca | 50% Tinta Barocca, 30% Touriga Nacional, 20% Souzao
winery : Allesverloren Wine Estate
winemaker : Danie Malan
wine of origin : Swartland
analysis : **alc :** 21.16 % vol **rs :** 101.7 g/l **pH :** 3.45 **ta :** 5.68 g/l
type : Fortified **style :** Sweet **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2019 Old Mutual Trophy Wine Show - Bronze

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.

in the vineyard : Our Fine Old Vintage is a blend of six varietals: Tinta Barocca, Touriga Nacional, llised vineyards, grown in a mixture of Table Mountain sand stone and Malmesbury shale, situated some 270m to 340m above sea level. Planted from 1954 onwards, the vines received no irrigation. Yields average 6 tons per hectare.

about the harvest: The fully-ripened grapes were harvested by hand at 28° to 29° Balling during mid-March.

in the cellar : The fully-ripened grapes were harvested by hand at 28° to 29° Balling during mid-March. The grapes were blended before being aged in second and third-fill 400 litre French oak barrels for a period of 20 months. The Fine Old Vintage will easily last for 20 to 50 years.