

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 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 : Our Fine Old Vintage is a blend of six varietals: Tinta Barocca, Touriga Nacional, Illised 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.

