

Allesverloren "1704 Red" 2017

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 and excellent 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 : 14.74 % vol rs : 3.2 g/l pH : 3.53 ta : 5.7 g/l

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

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

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ageing : This wine will mature well for 8 to 10 years.

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.

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 hand-harvested at 23° to 25° Balling in mid-February.

in the cellar : The juice was fermented on the skins for five to seven days at 25°C. After alcoholic fermentation the wine was racked of the skins and pressed. Malolactic fermentation was done in stainless steel and cement tanks. The wine was then barrel matured for 8 months in second and third fill barrels.

