

## Allesverloren Chenin Blanc 2019

Bouquet: Subtle nuances of lead pencil, yellow apple and lime.

Taste: On the palate this medium bodied wine shows nice ripe stone fruit, great balanced acidity and a smooth elegant finish.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Allesverloren Wine Estate

**winemaker :** Wilhelm de Vries

**wine of origin :** Swartland

**analysis :** alc : 13.28 % vol   rs : 2.0 g/l   pH : 3.30   ta : 5.1 g/l

**type :** White   **style :** Dry   **body :** Medium   **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 vineyards from which the fruit were sourced are situated on the north-eastern slopes of the Kasteelberg, planted in harsh mountain soil some 322 m above sea level. 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:** The grapes were handpicked at 22° - 24° Balling .

**in the cellar :** The grapes come from bush vines in the Swartland region. The grapes were handpicked at 22° - 24° Balling. After crushing, the juice was clarified and inoculated with pure yeast culture. The wine was left on its fermentation lees for 3 months before bottling.

