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Allesverloren Shiraz 2018

Aroma: An abundance of plums with faint black pepper, a hint of bacon and cigar box aromas in the background.
Taste : A rich and full-bodied wine with a good tannic structure and ample ripe fruit flavours.

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

variety : Shiraz | 100% Shiraz
winery : Allesverloren Wine Estate
winemaker : Wilhelm de Vries
wine of origin : Swartland
analysis : **alc :** 13.74 % vol **rs :** 2.8 g/l **pH :** 3.57 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork



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 : The grapes for this wine were sourced from trellised, south- facing vineyards planted in Table Mountain sand stone and Malmesbury shale, some 60m to 300m above sea level.

about the harvest: The grapes were harvested by hand at 23° to 26° Balling towards the end of February, when it exhibited prominent varietal flavours, the tannins ripe and 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 sufficient structure to age well. 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 in small oak barrels for 15 months before bottling. This wine will show well for at least 10 to 15 years.