

## Allesverloren Touriga Nacional 2018

Aromas of ripe blackberries and red cherries. Subtle nuances of dark chocolate with cedar oak in the background.

Taste: A full-bodied, smooth and velvety wine with a firm tannic structure displaying blackcurrant and tobacco flavours, a spicy undertone and a long-lasting aftertaste.

Excellent enjoyed on its own or served with roasted meat dishes such as duck, lamb and beef.

**variety** : Touriga Nacional | 100% Touriga Nacional

**winery** : Allesverloren Wine Estate

**winemaker** : Wilhelm de Vries

**wine of origin** : Swartland

**analysis** : alc : 14.13 % vol    rs : 9 g/l    pH : 3.58    ta : 5.9 g/l

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

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

2019 Old Mutual Trophy Wine Show - Silver

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. While wheat remains the major crop in the region, increasing numbers of wine farms are established each year to take advantage of the beneficial terroir.

**in the vineyard** : The dryland, trellised vineyards, situated 140m above sea level and facing south-east, were planted between 1958 and 1996.

**about the harvest**: The grapes were harvested by hand at 22,6° Balling during late February.

**in the cellar** : The grapes were harvested by hand at 22,6° Balling during late February when showing prominent varietal flavours, and the juice fermented in open tanks at 25°C for seven days. After malolactic fermentation, the wine was aged in a combination of second-, third- and fourth-fill French oak barrels for a period of twelve months. The barrels were then emptied and the wine blended, fined and bottled.

