

Allesverloren Tinta Barocca 2018

An elegant, medium- to full-bodied wine with intense berry fruit and subtle oak spice aromas. Tannins are well-structured and linger on the finish.

Excellent served with game and grilled or roasted red meat.

variety : Tinta Barocca | 100% Tinta Barocca

winery : Allesverloren Wine Estate

winemaker : Wilhelm de Vries

wine of origin : Swartland

analysis : alc : 13.75 % vol rs : 4.5 g/l pH : 3.68 ta : 5.5 g/l

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

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

2022 Michelangelo Awards - Double Gold

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 trellised vineyards, partly irrigated, situated between 150 and 300 meters above sea level and facing south-east, were planted between 1958 and 1996. The soils are a mixture of Table Mountain sand stone and Malmesbury shale.

about the harvest: The grapes were hand harvested between 23° and 25° Balling in mid-February.

in the cellar : The grapes were hand-harvested at 23° to 25° Balling in mid-February. The juice was fermented on the skins for five to seven days at 25°C. After alcoholic fermentation the wine was raked of the skins and pressed. Malolactic fermentation was done in stainless steel and cement tanks. The wine was then barrel matured for 18 months. This wine will mature well for 8 to 10 years.

