

## Allesverloren Fine Old Vintage 2017

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An abundance of alluring blackcurrant, raisin, fruit cake and honey aromas. A velvety and rich wine with a soft and smooth lingering fruit cake finish.

This wine is best paired with the likes of creamy gorgonzola soup, Black Forrest Gateau, mince pies and traditional Stilton or any other strong blue vein cheese.

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**variety :** Tinta Barocca | Tinta Barocca

**winery :** Allesverloren Wine Estate

**winemaker :** Wilhelm de Vries

**wine of origin :** Swartland

**analysis :** alc : 19.27 % vol   rs : 123.80 g/l   pH : 3.20   ta : 6.30 g/l

**type :** Fortified   **style :** Sweet   **body :** Full   **taste :** Fruity   **wooded**

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

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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 the excellence of its reds and Fine Old Vintage estate wines.

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.

Winemaker 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 seven varietals from which this wine is made came from trellised vineyards, grown in Malmesbury shale and situated some 270m to 340m above sea level. Planted from 1954 onwards, the vines received no irrigation.

**about the harvest:** The fully-ripened grapes were harvested by hand at 28° to 29° Balling during mid-March.

**in the cellar :** The grapes were blended before being aged in second- and third-fill 400-litre and larger French oak barrels for a period of 20 months.

