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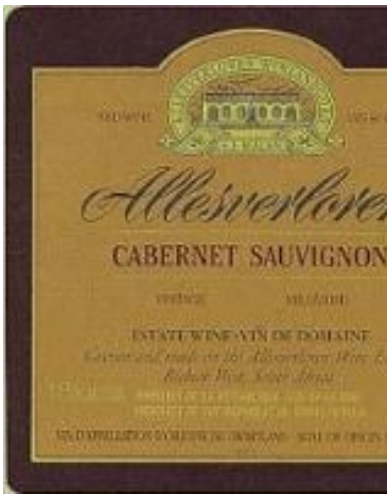
Allesverloren Cabernet Sauvignon 1998

The resultant wine is described by Malan as full-bodied and well-structured with rich, ruby hues. Its aromas of concentrated berry fruit, vanilla and cedar are well expressed on the palate to create a generous and mouth-filling wine. Its tannins have softened to give the wine an appealing, smooth but lively texture, beautifully balanced by oaking. Malan recommends serving it with game, game poultry and red meat dishes, from flash-grilled steaks to slowly stewed casseroles.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Allesverloren Wine Estate
winemaker : Danie Malan
wine of origin : Coastal
analysis : **alc :** 13.81 % vol **rs :** 2.7 g/l **pH :** 3.5 **ta :** 5.5 g/l
type : Red

Veritas 2002 - Silver

in the vineyard : Located in the Riebeeckberg ward, the mostly unirrigated vines are grown in Malmesbury shale, known for its good water retention capacity. Vineyard management practices and judicious grape selection mean these trellised vines yield no more than 6 to 8 tons per hectare. Some 20% of the vineyards from which the grapes were sourced were irrigated, using the drip method, to avoid undue stress to the vines.

about the harvest: A cool and wet winter, followed by a hot ripening season made for small berries, rich in colour and flavour and with prominent tannins. The grapes were hand-harvested from late February to early March at between 23,5° and 25° Balling, when they had reached full physiological ripeness. Tannins were ripe and there was a good balance between fruit acids and sugar from the hand-sorted grapes delivered to the cellar.

in the cellar : Each vineyard block was individually vinified, with the grapes fermented at 25°C for between 2 to 4 days. Skin contact ranged from 5 to 7 days. After malolactic fermentation the wine was aged in small, exclusively new French wood for 18 months.