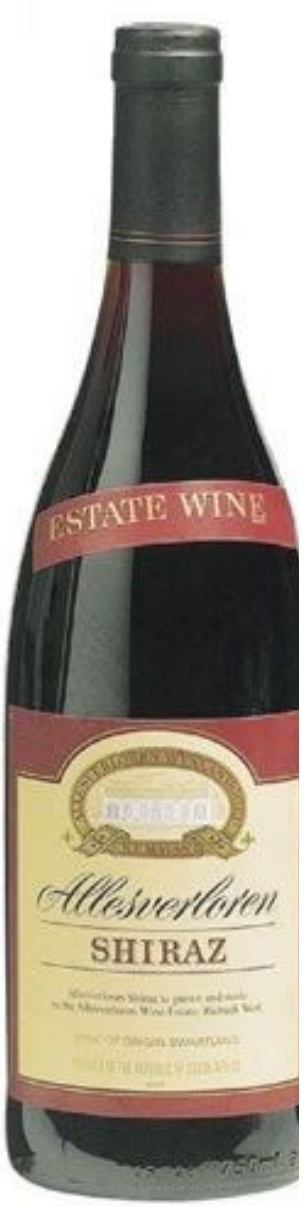
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Allesverloren Shiraz 1999

Malan describes this as a generous, mouth-filling and intensely coloured wine that shows ripe berry fruits and traces of raisin on the nose combined with notes of black pepper, spice and wood smoke. He says the wood has integrated very harmoniously with the fruit to produce an elegant wine with a lingering aftertaste. He recommends serving it with poultry, veal and red meat dishes or savouring it on its own.



variety : Shiraz | 100% Shiraz
winery : Allesverloren Wine Estate
winemaker : Danie Malan
wine of origin : Coastal
analysis : **alc :** 14.02 % vol **rs :** 2.3 g/l **pH :** 3.66 **ta :** 6.0 g/l
type : Red
pack : Bottle

in the vineyard : Allesverloren, situated on the south-eastern slopes of Kasteelberg near Riebeeck West, is the only wine estate in the Swartland Wine of Origin district, an area becoming increasingly renowned for the excellence of its reds.

The grapes for this wine came from trellised, south-facing vineyards planted in Malmesbury shale between 60 metres and 300 metres above sea level. These low-yield vines were planted in 1969. Some blocks received supplementary irrigation. Malan follows the Bordeaux practice of low cropping.

about the harvest: The grapes were hand picked at between 23° and 25,5° Balling during the latter part of February, when they exhibited prominent varietal flavours and when the tannins were ripe but the berries still firm.

in the cellar : Each block was individually vinified and the grapes were fermented on the skins in open tanks for five to seven days at 25° C 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 malolactic fermentation, it was aged in small wood, using a combination of 15% new American oak, 35% second-fill French oak and the balance third-fill French oak.