

Allesverloren Port 1996

Malan describes the port as richly textured and creamy with aromas of honey, chocolate and leather and a velvety-soft and mouth-filling palate of almonds and walnuts that linger on the aftertaste.

He recommends enjoying it with cheeses, desserts or on its own.

variety : Tinta Barocca | 20% Tinta Barocca, 20% Souzao, 20% Pontac, Malvasia Rey, Tinta Roriz, Tinta Francisca, Touriga Nacional

winery : Allesverloren Wine Estate

winemaker : Danie Malan

wine of origin : Coastal

analysis : alc : 18.08 % vol rs : 107.1 g/l pH : 3.35 ta : 6.35 g/l

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

pack : Bottle **closure :** Cork

Veritas 2002 - Silver

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 seven cultivars from which the port is made came from trellised, mixed vineyards, grown in Malmesbury shale at between 270 metres and 340 metres above sea level. They ranged in age from 42 to six years at the time of harvest and received no irrigation.

about the harvest: The grapes were harvested fully ripened between March 10 and 14 at 26° Balling.

in the cellar : The port is made from a blend of equal parts of Tinta Barocca, Souzao and Pontac that made up 60% of the blend, while the balance was made up of equal parts of Toriga Nacional, Tinta Röriz and Malvasia Rey.

The Port is blended before ageing in wood for just over four years (49 months) in old oak.

