

Allesverloren Tinta Barocca 1999

Malan describes this full-bodied and well-balanced wine as showing ruby red in colour with a distinctively fruity character on the nose, laced with traces of wood and prominent berry fruits and a slight oakiness on the palate.

variety : Tinta Barocca | 100% Tinta Barocca

winery : Allesverloren Wine Estate

winemaker : Danie Malan

wine of origin : Coastal

analysis : **alc** : 13.62 % vol **rs** : 2.0 g/l **pH** : 3.47 **ta** : 5.1 g/l

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

pack : Bottle **closure** : Cork

ageing : With its good tannin structure, he believes it should age very well.

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 farm, which dates back to 1704, began producing wine exactly one century later. In 1872 Allesverloren was acquired by Daniel Francois Malan and it has remained in the Malan family for five generations. The present owner is Fanie Malan, whose son Danie is winemaker. He won the Diners Club Winemaker of the Year award in 1998 for his 1996 Shiraz.

The dryland, trellised vineyards, situated 140 metres above sea level and facing south-east, were planted between 1957 and 1996.

about the harvest: The grapes were hand-harvested at 23,5° Balling in mid-February.

in the cellar : The juice was fermented on the skins for between five to seven days at 26°C. After malolactic fermentation the wine was aged in wood for 18 months, using equal quantities of second and third-fill French oak.

