

## Allesverloren Tinta Barocca 2000

Malan describes this full-bodied wine as ruby red with youthful grape aromas and vanilla undertones. The wine has a luscious velvety texture and a well structured middle palate with soft rounded finish.

Malan recommends serving it with game and grilled or roasted red meats.

**variety :** Tinta Barocca | 100% Tinta Barocca

**winery :** Allesverloren Wine Estate

**winemaker :** Danie Malan

**wine of origin :** Coastal

**analysis :** alc : 13.87 % vol    rs : 1.7 g/l    pH : 3.57    ta : 6.5 g/l

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

**pack :** Bottle    **closure :** Cork

**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 Vintage

A warmer than normal winter and spring resulted in smaller berries, with a good skin to juice ratio but also a lower juice recovery. Warmer drier conditions resulted in great colour intensity and red wines of outstanding quality.

### The vineyards

The dryland, trellised vineyards, situated 140 metres above sea level and facing south-east, were planted between 1958 and 1996.

**about the harvest:** The grapes were hand-harvested between 23° to 25° Balling in mid-February.

**in the cellar :** The juice was fermented on the skins for between five to seven days at 25°C. After malolactic fermentation the wine was aged in wood for 18 months, using equal quantities of second and third-fill French oak.

