

Allesverloren Tinta Barocca 2001

Malan describes the wine as being a clear ruby colour with a violet edge. It has a complex bouquet of aromas with vanilla undertones. The wine has a velvety palate with a rounded and solid 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 : 14.20 % vol rs : 2.50 g/l pH : 3.50 ta : 5.60 g/l

type : Fortified **wooded**

pack : Bottle **closure :** Cork

Veritas 2003 - Double Gold

in the vineyard : 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 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.

