

Allesverloren Touriga Nacional 2000

Winemaker Danie Malan describes this wine as having a deep garnet colour. He says black currant and raisins come through on the nose and palate with slight spicy undertones.

Malan recommends serving this medium-bodied wine with roasted meat dishes such as duck, lamb and beef.

variety : Touriga Nacional | 100% Touriga Nacional

winery : Allesverloren Wine Estate

winemaker : Danie Malan

wine of origin : Coastal

analysis : **alc** : 12.92 % vol **rs** : 2.0 g/l **pH** : 3.37 **ta** : 6.6 g/l

type : Fortified **wooded**

pack : Bottle

Veritas 2003 - Bronze

in the vineyard : Located in the Riebeeckberg ward, the trellised and drip irrigated vines grow in a combination of Malmesbury shale and Table Mountain sandstone. They were established in 1990 and yielded 12 tons a hectare.

about the harvest: The grapes were handpicked at 23°B during mid-February when showing prominent varietal flavours.

in the cellar : The grapes were fermented in open tanks for 7 days at 25°C. After malolactic fermentation, the wine was aged in second and third fill French oak barrels for 26 months.

