

Allesverloren Tinta Barocca 2003

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 : 14.02 % vol rs : 2.5 g/l pH : 3.53 ta : 5.4 g/l

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

pack : Bottle **closure** : Cork

Bronze - International Wine and Spirit Competition (IWSC) 2005
International Wine Challenge 2005 - Seal of Approval

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

about the harvest: The weather had an enormous impact on the 2002 harvest, both in terms of yield and quality. What promised to be a very good season ended, for most producers, in one of the most difficult and expensive in many years, with extensive crop losses. Continuous rain resulted in downy mildew, Botrytis and sour rot and the quality suffered as a result thereof. Although the harvest was smaller than normal the quality of the wine was very good with good analysis.

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.

