

## Allesverloren Cabernet Sauvignon 1996

The wine has full-ripe berry fruits with complex oak spice flavours on the nose. It is medium-bodied with exciting plum flavours, well rounded with a prominent long-lasting aftertaste.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Allesverloren Wine Estate

**winemaker :** Danie Malan

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol    rs : 3.18 g/l    pH : 3.60    ta : 6.1 g/l

**type :** Red

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

**in the vineyard :** The Cabernet Sauvignon vineyards are situated at altitudes ranging from 170 to 300 metres above sea level. The vineyards are trellised to keep the grapes cool and are both north- and south-facing. The vines were between 8 and 34 years old during the vintage year.

**about the harvest:** The grapes were picked by hand from mid February until mid March. The yield was 7 tons per hectare.

**in the cellar :** In the cellar the juice fermented on the skins in open tanks at 25 to 27 °C for 5 to 7 days until dry. After secondary malolactic fermentation the wine was wood matured for 17 months – 40 percent in new French oak casks, 5 percent in new American oak, 45 percent in second-fill and 10 percent in third-fill casks.

