

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.

