

Allesverloren Shiraz 1996

The wine has attractive smokey, blackpepper aromas with blackcurrent undertones on the nose. On the palate it is medium to full-bodied with complex berry characters and wood flavours.

variety : Shiraz | 100% Shiraz

winery : Allesverloren Wine Estate

winemaker : Danie Malan

wine of origin : Coastal

analysis : alc : 14.44 % vol rs : 3.2 g/l pH : 3.69 ta : 5.7 g/l

type : Red

pack : Bottle **closure :** Cork

in the vineyard : The Shiraz vineyards are situated at 140 to 370 metres above sea level and face southeast. The vines are trellised and were planted between 1967 and 1992.

about the harvest: The grapes were picked by hand at 24 °Balling from mid February until mid March.

in the cellar : In the cellar the juice fermented on the skins in open tanks at about 27 °C for 5 to 7 days until dry. After malolactic fermentation the wine was matured in wood for 18 months – 22 percent in new French oak casks, 3 percent in American oak and 75 percent in third-fill French oak casks.

