

Allesverloren Tinta Barocca 1996

On the nose the wine has ripe berry fruits, dark mulberries and lively vanilla tones. On the palate it is medium to full-bodied with youthful grape flavours and a well structured aftertaste.

variety : Tinta Barocca | 100% Tinta Barocca

winery : Allesverloren Wine Estate

winemaker : Danie Malan

wine of origin : Coastal

analysis : alc : 14.85 % vol rs : 3.0 g/l pH : 3.77 ta : 5.7 g/l

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

pack : Bottle

Veritas 2001 - Bronze

in the vineyard : The trellised Tinta Barocca vineyards are situated at 140 metres above sea level. It was planted between 1957 and 1996 and faces south east. The vines were cultivated under dryland conditions.

about the harvest: The grapes were picked by hand at 25 °Balling from mid February until mid March.

in the cellar : In the cellar the juice fermented on the skins in open fermentation tanks at 25 to 27 °C until dry. After malolactic fermentation the wine was wood matured for 18 months – 22 percent in new French oak casks, 3 percent in American oak and 75 percent in third-fill casks.

