

Allesverloren Shiraz 2001

Malan describes it as showing a brilliant ruby colour with aromas of cigar box, dried flowers and a traces of spice. Its rich palate offers ripe fruit flavours with a delicate overlay of cinnamon, supported by supple tannins on the middle palate that linger long on the aftertaste.

Enjoy with poultry, veal and red meat dishes or savouring it on its own.

variety : Shiraz | 100% Shiraz

winery :

winemaker : Danie Malan

wine of origin :

analysis : alc : 14.08 % vol rs : 2.3 g/l pH : 3.59 ta : 5.3 g/l

type : Red

pack : Bottle **size :** 0 **closure :** 0

in the vineyard : The grapes for this wine came from trellised, south-facing vineyards planted in Malmesbury shale between 60 metres and 300 metres above sea level. These low-yield vines were planted in 1969. Some blocks received supplementary irrigation. Malan follows the Bordeaux practice of low cropping.

about the harvest: The grapes were hand picked at between 23° and 26° Balling during the latter part of February, when they exhibited prominent varietal flavours and when the tannins were ripe but the berries still firm..

in the cellar : Each block was individually vinified . The grapes were fermented on the skins in open tanks for five to seven days at 25° C and left on the lees for four months to impart intensity of colour and flavour as well as to ensure the wine sufficient structure to age well. After malolactic fermentation, the wine was aged in a combination of new, but mainly second and third-fill French oak and a touch of new American oak.