



EST. 1704

Allesverloren



Tinta Rosé 2023

About Allesverloren

Allesverloren, situated on the southeastern slopes of the Kasteelberg near Riebeeck West, is the oldest estate in the Swartland Wine of Origin district and is renowned for its red wines and Fine Old Vintage. The farm, which dates back to 1704, began producing wine exactly one century later. In 1872 Allesverloren was acquired by Daniel Francois Malan and has remained in the Malan family for five generations. Current owner Danie Malan and his late father, Fanie, were among the wine pioneers of the Swartland, ably demonstrating the outstanding wine growing potential the breadbasket of the Cape. While wheat remains the major crop in the region, increasing numbers of wine farms establish each year to take advantage of the beneficial terroir.

Vineyards

The name Tinta refers to the varietal Tinta Barocca. The vineyards, from which we source the fruit, are situated on the northeastern slopes of the Kasteelberg, planted in harsh mountain soil some 322 m above sea level. The soil is a mixture of Table Mountain sand stone and Malmesbury shale. The dryland, trellised vineyards face in north westerly and southeasterly directions and thereby benefit from optimum sunlight to produce an abundance of complex flavours.

Winemaking

We remove the juice from the skins as early as possible in the process to get the lovely light colour. After which the juice ferment at 12°C to 14°C for about two weeks to produce a fresh, crisp and fruity Rosé.

Winemaker's Comments

Colour: Blush

Aroma: An alluring nose of strawberries and raspberries.

Taste: Fresh raspberries and strawberries on the palate, with a hint of vanilla. Exhibiting a perfect sugar / acidity balance, it has a lingering aftertaste.

Food Pairing Suggestions

Excellent enjoyed on its own, with salmon, trout or Asian inspired dishes.

Analysis:

Alcohol: 13.35 %VOL

Residual Sugar: 2.5g/l

Total Acidity: 5.3 g/l

pH: 3.53