



Allesverloren

OWNER	DANIE MALAN
WINEMAKER	DANIE MALAN
APPELLATION	RIEBEEK VALLEY SWARTLAND



ALLESVERLOREN FINE OLD VINTAGE 2011

BACKGROUND

Allesverloren, situated on the south-eastern 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 of what was once considered the breadbasket of the Cape. While wheat remains the major crop in the region, increasing numbers of wine farms are established each year to take advantage of the beneficial terroir.

VINEYARDS

The six varietals: (souzao, tinta barroca, touriga nacional, tinta francisca, tinta amarella, touriga francisca), from which this wine was made, came from trellised vineyards, grown in Malmesbury shale and situated some 270m to 340m above sea level. Planted from 1954 onwards, the vines received no irrigation. Yields average 6 tons per hectare.

WINEMAKING

The fully-ripened grapes were harvested by hand at 28° to 29°.

Balling during mid-March and blended before being aged in second and third-fill 400 litre and larger French oak barrels for a period of 20 months.

WINEMAKER'S COMMENTS

COLOUR : Dark ruby red.

BOUQUET : Beautifully integrated nuances on the nose of honey suckle and mince pies with subtle hints of black cherry and sweet spice.

TASTE : A voluptuous praline and candied orange peel on the palate with wonderful balance between acidity and alcohol, finished off with lingering spicy fruit and a hint of dark chocolate ganache.



FOOD PAIRING

This wine is best paired with the likes of creamy gorgonzola soup, Black Forrest Gateau, mince pies and traditional Stilton or any other strong blue vein cheese.

CHEMICAL ANALYSIS

ALCOHOL :	20.14 %
RESIDUAL SUGAR :	101.2 g/l
TOTAL ACIDITY :	5.98 g/l
pH :	3.28