



EST. 1704

Allesverloren



Red Muscadel 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 Red Muscadel grapes were selected from a single high-yielding vineyard. The trellised and drip irrigated vines grown at the foot of the Kasteelberg mountain, profit from its shadow to quickly cool down after a hot Swartland day, ensuring a well-balanced pH, acidity and sugar level for harvesting. The wine will age well for at least 25 to 40 years.

Winemaking

Only the finest grapes were selected and harvested at 26° Balling. The grapes lay in open fermenters, with intense pump-overs for maximum extraction prior to fortification. Fortification was done by means of neutral spirits, where the juice was racked off the grapes and pumped into the alcohol.

Winemaker's Comments

Colour: Rich pomegranate.

Aroma: Citrus, Marmalade and full muscat nose with a light clove under tone

Taste: A well-integrated balance of acidity and pH results in a wonderful array of rich berries and spice.

Food Pairing Suggestions

Excellent enjoyed on its own or with baked quinces, almond biscotti and mascarpone cheese.

Analysis:

Alcohol: 18.38 %VOL

Residual Sugar: 207.5 g/l

Total Acidity: 3.91 g/l

pH: 3.80