



Est. 1704

Allesverloren

SWARTLAND



CABERNET SAUVIGNON

Vintage 2022

Year planted 1999-2018

Winelist description

The nose opens with layers of blackcurrant compote, ripe plum, and a whisper of dried rosemary. Hints of pencil shavings and cedar unfold alongside notes of tobacco leaf and dark chocolate. On the palate, the wine is full and smooth, with finely grained tannins supporting a core of black fruit and savoury spice. A subtle grip and freshness carry through to a long, elegant finish marked by traces of graphite and clove.

Clones	CS46 and CS163
Rootstock	R110
Picking time	06:00-17:00
Trellis system	5-wire Perold
Pruning style	Spur-pruned, 2 buds per spur
Slope	Easterly
Row direction	Older blocks North/South and younger East/West
Block (nrs)	6,8,18,40A,40B
Altitude	174m-400m
Distance to ocean	77km
Distance to fermentation	less than 1km
Soil	Predominantly Malmesbury shale and weathered Table Mountain sandstone
ABV%	12.69% Vol
Residual sugar	6.8g/l
Total acidity	5.9g/l
pH	3.47
Blend	100% Cabernet Sauvignon

Vintage Notes

The 2022 growing season in the Swartland was marked by an unusually long and cool spring, with intermittent rainfall that refreshed soils and encouraged even budburst. Summer arrived moderately, allowing steady vine development and excellent canopy health. A few well-timed heat spikes in January helped ripen the Cabernet Sauvignon evenly, while the cooler nights preserved acidity and fruit integrity. Harvest commenced slightly later than average, with grapes showing concentrated flavour, balanced sugar levels, and refined phenolic ripeness. The vintage reflects a harmonious growing season with lower yields and excellent overall quality.

Winemaking Philosophy

Allesverloren's terroir allows for the making of robust red wines in the traditional Old-World style. The incredible fruit concentration and firm tannin structure give the wines the ability to age slowly and elegantly. With such immaculate building blocks, the winemaker follows an approach of minimal intervention in the cellar to let the terroir do the talking. This is also why mostly older barrels are used for maturation of this wine for 18 months in fine French oak.

Vineyard Philosophy

Cabernet Sauvignon was one of the darlings of our late patriarch Danie Malan. These low-yielding vineyards are planted to uniquely South-African clones CS46 and CS163. The moisture-retaining Malmesbury shale soils help to sustain the vines during the long, dry summers. E32