



Est. 1704

Allesverloren

SWARTLAND



RED MUSCADEL

Vintage 2025

Year planted 1954 onwards

Winelist description

A full-bodied, luscious Muscadel with a deep salmon hue and classic muscat spice on the nose. The palate reveals intense flavours of sun-dried raisins and rich, ripe fruit, balanced by a zesty acidity that lifts and refreshes. Smooth and sweet, with a lingering, soft finish, this vintage offers both depth and elegance in every sip.

Clones

Rootstock	Ramsey
Picking time	06:00-17:00
Trellis system	4 Hedge vines
Pruning style	Spur-pruned, 2 buds per spur
Slope	South/Easterly
Row direction	North/South
Block (nrs)	01
Altitude	200m ASL
Distance to ocean	77km
Distance to fermentation	less than 1km
Soil	Weathered Table Mountain sandstone
ABV%	16.78% Vol
Residual sugar	228g/l
Total acidity	5.7g/l
pH	3.81
Blend	100% Muscat de Frontignan

Vintage Notes

A cold winter with high accumulated cold units ensured even dormancy, while an early warm spell in August spurred early budding in some cultivars. Despite strong winds during flowering, our Red Muscadel vines thrived, benefiting from well-managed soil moisture and deep-rooted resilience. A hot, dry summer lead to optimal ripening, resulting in a wine with balanced acidity, concentrated fruit, and a lingering richness – a true reflection of the Swartland's terroir.

Winemaking Philosophy

Crafted with meticulous care, only the finest grapes were hand-selected and harvested at 26° Balling. Traditional open fermenters and intense pump-overs ensured maximum flavor extraction before fortification with neutral spirits. Rooted in Allesverloren's Old-World winemaking tradition, this wine embodies rich fruit concentration, firm structure, and a naturally balanced character. Minimal intervention in the cellar allows the terroir to take centre stage, creating a generous, spice-layered, and irresistibly indulgent Muscadel. The wine will continue to improve with age for up to 40 years.

Vineyard Philosophy

Sourced from a single, high-yielding vineyard, our Red Muscadel thrives at the foot of the Kasteelberg mountain, where the cooling afternoon shadows ensure a perfect balance of acidity, pH, and sugar levels. Trellised and drip-irrigated, these vines benefit from the Swartland's rocky shale and sandstone soils, encouraging deep-rooted resilience. With cold, wet winters and warm, dry summers, our vineyards adapt naturally to their environment, producing fruit of exceptional concentration and character, a true reflection of the terroir-driven elegance that defines Allesverloren wines.