



Est. 1704

Allesverloren

SWARTLAND



FANIE MALAN RESERVE

Vintage 2014

Year planted 2002

Winelist description

A deep ruby-red fortified wine with an inviting aroma of liquorice, cherry spice, and a hint of cinnamon. On the palate, it offers a velvety, rich mouthfeel with smooth spice notes and a touch of dates on the finish. This fortified wine exudes depth and complexity, with its full-bodied richness perfectly balanced by a lingering, refined sweetness, making it an exceptional choice for those who appreciate a luxurious, smooth port-style wine.

Clones	TB38
Rootstock	Ruggeri 140
Picking time	06:00-17:00
Trellis system	Combo of trellis & bush vines
Pruning style	Spur-pruned, 2 buds per spur
Slope	Easterly
Row direction	Older blocks: North/south and younger: East/west
Block (nrs)	49,12D,23,42,43,38,9A,29,35,50A
Altitude	High altitude vineyards (322m ASL)
Distance to ocean	77km
Distance to fermentation	less than 1km
Soil	Predominantly Malmesbury shale and weathered Table Mountain sandstone
ABV%	19.27% Vol
Residual sugar	123.80 g/l
Total acidity	6.3 g/l
pH	3.20
Blend	100% Tinta Barocca

Vintage Notes

The 2024 Tinta Rosé benefits from a cool, wet post-harvest period that led to optimal vine reserve accumulation and excellent conditions for fruit development. Early cold unit accumulation followed by a warm spring ensured even budding, although wet conditions in September caused some unevenness. Despite strong winds during flowering and poor fruit set in exposed vines, the dry summer conditions allowed for concentrated fruit. The resulting wine shows vibrant berry character with fresh acidity, highlighting the vintage's balance between structure and fruit freshness.

Winemaking Philosophy

The Fanie Malan Reserve 2014 is a testament to the art of crafting a signature port. The fully ripened grapes were handpicked at optimal ripeness, carefully selected, and cold macerated to extract the best possible colour and flavour. Fermentation was closely monitored, with constant hand punch-downs and pump-overs to ensure perfect extraction. The wine was then fortified and matured in French oak barrels for six years, resulting in a port that combines depth, complexity, and a silky smooth finish, offering a truly refined drinking experience.

Vineyard Philosophy

At Allesverloren, we believe resilience is the foundation of great wines. Our vineyards, stretching up the Kasteelberg mountain, thrive in rocky shale and sandstone soils, forcing roots deep into the earth to seek water. With cold, wet winters and warm, dry summers, our vines adapt naturally, producing fruit of remarkable character. By planting climate-suited cultivars, we minimise intervention, working in harmony with nature. Inspired by Old World traditions, we forge our own path—allowing time, terroir, and expertise to shape wines of depth, maturity, and distinction.