



Est. 1704

Allesverloren

SWARTLAND



SHIRAZ

Vintage 2023

Year planted 1996-2015

Winelist description

This typical Swartland Shiraz is all about spice and redberry fruit. Deep purple-red in colour, this Shiraz opens with inviting aromas of blackcurrant jam and ripe plum. The palate is medium-bodied, offering layers of juicy dark fruit supported by subtle oak undertones. Soft tannins and a lively freshness carry through to a smooth, fruit-driven finish. Approachable and generous, this is an easy-drinking Shiraz that showcases the warm Swartland character with elegance and charm.

Clones	SH1A
Rootstock	R110 and Ruggeri 140
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)	03,14,15A,28,47,48
Altitude	174m-400m
Distance to ocean	77km
Distance to fermentation	less than 1km
Soil	Predominantly Malmesbury shale and weathered Table Mountain sandstone
ABV%	14.2% Vol
Residual sugar	3.5g/l
Total acidity	5.9g/l
pH	3.38
Blend	100% Shiraz

Vintage Notes

The 2023 season at Allesverloren was marked by a dry, warm summer and excellent fruit quality. A late but cold winter provided ideal dormancy, followed by early spring warmth that supported even bud break across our Shiraz vineyards. Although strong winds during flowering led to looser bunches and slightly lower yields, the reduced crop contributed to greater concentration and flavour intensity. The warm, dry ripening period ensured optimal phenolic development, resulting in Shiraz with deep colour, fine tannins, and expressive black fruit.

Winemaking Philosophy

Our winemaking philosophy is to let the quality of the fruit and the terroir shine through. It is to this end that we keep our processes as simple and straightforward as possible, merely guiding the fruit through the process and trying to bring the best characteristics to the fore. Traditional open-top fermenters allow the winemaker to monitor the progress of fermentations very closely and ensure that optimal extraction takes place.

Vineyard Philosophy

Our Shiraz vineyards are some of our highest on the farm, towering to 400m above sea level on a cool easterly mountain slope. Suckering and shoot selection are important canopy management actions to balance light penetration and yield.