



Est. 1704

Allesverloren

SWARTLAND



TINTA BAROCCA

Vintage 2023

Year planted 1958

Winelist description

Deep ruby-red wine with a rich bouquet of red berries, chocolate, vanilla, and oak spice. On the palate, it delivers juicy berry flavors intertwined with subtle oak spice, while its well-structured tannins provide depth and a lingering finish. The balance between fruit richness, spice complexity, and smooth tannins creates a wine that is both expressive and refined, showcasing the varietal's bold character with an elegant, velvety texture.

Clones TB38 – Genetic material isolated from the Allesverloren vineyard, and now an industry standard for resilience

Rootstock R110 and R99

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) 9,23,12

Altitude 174m-400m

Distance to ocean 77km

Distance to fermentation less than 1km

Soil Predominantly Malmesbury shale

ABV% 13.7% Vol

Residual sugar 3.4g

Total acidity 5.6

pH 3.51

Blend 100% Tinta Barocca

Vintage Notes

The 2023 vintage was marked by mild early-season conditions, allowing for optimal ripeness at lower sugar levels. Despite sporadic rainfall in late February and March, careful vineyard management ensured balanced fruit development. The red varietals, including Tinta Barocca, benefited from good colour development and structured tannins, resulting in a well-balanced wine with depth and complexity. While later-ripening cultivars faced challenges from cooler, wetter conditions, Allesverloren's expertise in timing the harvest ensured the preservation of rich fruit expression and refined structure, making this a vintage of elegance and character.

Winemaking Philosophy

Hand-harvested at 23° to 25° Balling in mid-February, the grapes were fermented on the skins for five to seven days at 25°C before undergoing malolactic fermentation. The wine was then aged for eight months in new, second-, and third-fill French oak barrels. Allesverloren's unique terroir produces bold, Old-World-style reds with remarkable fruit concentration and firm tannins, allowing them to age gracefully. With minimal intervention in the cellar, the terroir shines through in this generous, well-balanced wine, offering layered fruit, spice, and an irresistibly moreish character.

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.