



EST. 1704

Allesverloren



Chenin Blanc 2023

About Allesverloren

Allesverloren, situated on the south-eastern slopes of the Kasteelberg near Riebeeck West, is the oldest estate in the Swartland Wine of Origin district and is renowned for its red wines and Fine Old Vintage. The farm, which dates back to 1704, began producing wine exactly one century later. In 1872, Allesverloren was acquired by Daniel Francois Malan and has remained in the Malan family for five generations. Current owner Danie Malan and his late father, Fanie, were among the wine pioneers of the Swartland, ably demonstrating the outstanding wine growing potential of the breadbasket of the Cape. While wheat remains the major crop in the region, increasing numbers of wine farms establish each year to take advantage of the beneficial terroir.

Vineyards

The vineyards from which the fruit were sourced are situated on the north eastern slopes of the Kasteelberg, planted in harsh mountain soil some 322 m above sea level. The dryland, trellised vineyards face in north-westerly directions and thereby benefit from optimum sunlight to produce an abundance of complex flavours. The grapes come from dryland bush vines and trellised vines in the Swartland region.

Winemaking

The grapes were handpicked at 22° - 24° Balling. After crushing, the juice was clarified and inoculated with pure yeast culture. The wine was on its fermentation lees for 3 months before bottling.

Winemaker's Comments

Colour: Vibrant clear with a straw tint

Aroma: Subtle nuances of lead pencil, yellow apple and lime

Taste: On the palate this medium bodied wine shows ripe stone fruit with a great balance of acidity. It has a very elegant finish.

Food Pairing Suggestions

The winemaker recommends serving this wine with poultry, fish dishes, fresh salads or savouring it on its own.

Analysis:

Alcohol: 13.78 %VOL

Residual Sugar: 1.74 g/l

Total Acidity: 6.23 g/l

pH: 3.31