

# Allesverloren Wine Estate



EST. 1704

*Allesverloren*

RIEBEEK VALLEY SWARTLAND WESTERN CAPE SOUTH AFRICA

FOR THE LOVE OF WINE




[WWW.ALLESVERLOREN.CO.ZA](http://WWW.ALLESVERLOREN.CO.ZA)



S 33 21.554 / E 018 52.418

# Swartland

We are based in Riebeeck-West in the Swartland region of South Africa. Our vineyards range from 170m – 350m above sea level and benefit from variance in rainfall of 200mm. Cold and wet winters are followed by warm, dry summers where grapes ripen easily with high concentrations of sugar. The prevailing westerly winds, cool summer afternoons and the shadows of the mountain refresh the vines by late afternoon.



‘Our brand and products are built with decades of history and tradition, pride and dedication when it comes to the art of crafting unique terroir and fortified wines in the heart of the Swartland.’



## Who are we as a brand?

- The name, Allesverloren, was registered in 1704 and translates to 'all is lost'. This makes us one of the oldest wine estates in the Swartland region of South Africa.
- The Malan-family acquired Allesverloren in 1872 and Fanie Malan is the 6<sup>th</sup> generation Malan to manage Allesverloren.
- We have been making wine commercially since 1960, before that they made wine for personal consumption, and this dates to 1806.

# The Allesverloren range

- Chenin Blanc
- Tinta Rose
- 1704RED
- Touriga Nacional
- Tinta Barocca
- Shiraz
- Cabernet Sauvignon
- Tres Vermelhos
- Fine Old Vintage
- Red Muscadel





## *Chenin Blanc*

- Medium Bodied
- Ripe stone fruit
- Elegant finish with balanced acidity





## *Tinta Rose*

- Alluring Rose with Strawberries and Raspberries on the nose
- Cherries and Vanilla on the palate







## *1704Red*

- Soft elegant structure
- Red berries, cherries and spice cedar oak
- Complex and remarkably drinkable.





## *Touriga Nacional*

- Aged in 2<sup>nd</sup> and 3<sup>rd</sup> fill barrels for 8 months
- Raisin and blackcurrant on the nose
- Vanilla and oak spice on the palate
- Velvety with firm tannic structure





## *Tinta Barocca*

- Traditionally a Portuguese Varietal
- 18 months in oak
- Medium to full bodied wine
- Intense berry fruit and subtle oak spice
- Tannins structured and linger on the finish

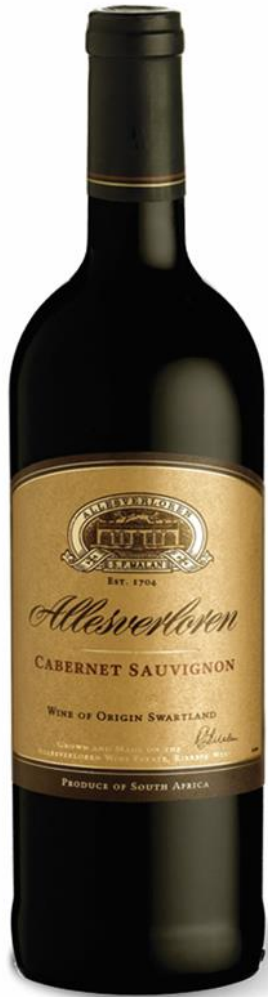




## *Shiraz*

- Generous, full-bodied wine
- Smokey, scented bouquet
- Well structured with ample ripe fruit flavours





## *Cabernet Sauvignon*

- Intensely flavoured
- Matured for 12 months in oak
- Good tannin structure
- Blackcurrant, cherries with undertones of dark chocolate





## *Tres Vermelhos*

- Tres Vermelhos translates to 'three reds.'
- It is a Portuguese blend that consists of Tinta Barocca, Souzao and Touriga Nacional.
- This is our flagship, estate wine.
- Deep red
- Red Berries and dark chocolate with hint of spice
- Smooth on the pal





## *Fine Old Vintage*

- Vintage Port style wine
- Raisins, coffee and mocha on the nose
- Prune, raisin, orange peel and vanilla on the palate
- Great balance between acidity and alcohol





## *Red Muscadel*

- Elegant sweetwine
- Excellent balance and lovely freshness
- Well-integrated balance of acidity and pH
- Wonderful array of rich berries and spice on the palate





# Why do we use Portuguese varietals?

Fanie Malan, the 4<sup>th</sup> generation Malan to own Allesverloren, imported the first Portuguese varietals into South Africa to make Port-styled wines for other producers before making wine under the Allesverloren brand.



THANK YOU  
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