



Fusion News

THE NEWSLETTER OF DE TOREN PRIVATE CELLAR

April 2004

De Toren Fusion V 2001 now appointed the best red wine in South Africa by the experts

We reported in our last newsletter that our Fusion V 2001 was voted best red wine at the prestigious Winex Exhibition held in Johannesburg towards the end of October 2003. This wine show is open to the public and saw over 9000 wine enthusiasts converging on the Sandton Convention Centre over 3 days. The public were encouraged to vote for the best wine on show in red and white wine categories. Our De Toren Fusion V 2001 was voted the best red wine on show!



Now GrapeWorx - a Cape Town based Wine Consultancy has gone on to search for the best red wine in the country. Mark Norrish assembled the crème de la crème of the Cape Wine Masters and tasked them to find the best red wine in South Africa. The wines, over 300 of them, were tasted over a period of 3 months. The wines were tasted blind and scores were kept. Fusion V scored 18 points by each of four wine masters and 19 points by the fifth and emerged as the top scoring wine.

We now have the specialists and the public agreeing and this accolade underscores the recent performance of our 2000 Vintage in the WeinWisser search for the World's best Cabernet based wine (Switzerland 2002). Here the public placed Fusion V 5th and the judges placed Fusion V - 10th out of an array of the World's top red wines including Chateau Mouton Rothschild, Mas La Plana from Miguel Torres, Merryvale from Napa, Robert Mondavi, Viader from Napa, Chateau Montose - Bordeaux, Bin 707 from Penfolds, Almaviva from Argentina, Sassicaia from Tuscany, Col Solare from Piero Antinori and many more.....(For full results of WeinWisser see our newsletter May 2003 on www.de-toren.com)

DE TOREN FUSION V 1999 achieves R 500 (US\$ 80.00)per bottle AT 30th NEDERBURG AUCTION

The 30th Nederburg Auction was held at Nederburg in Paarl on 2 and 3 April 2004. This was an event of



many milestones:

- It was the 30th Auction held by Nederburg.
- It was the 30th time that Patrick Grubb was the Auctioneer, placing him firmly in the Guinness book of records as the longest serving auctioneer at one auction. He auctioned over R 80 million worth of wine.
- It was also the 70th birthday of the retired at this prestigious event.

Nederburg Cellar Master, Gunther Brozel.

- It was the first entry for De Toren Fusion V Ten cases of De Toren Fusion V 1999 was ventured. The price achieved was the highest ever for a maiden vintage wine. Ten cases were sold for R 53 400 + Vat - R 60 870.00 or R 6 087 per case.

The buyer was A G Morris International - so alas - we will not see the wine in South Africa

The banning of elements of torture (The Secrets of our Success, Part 6)

We de-stem only. No berries are crushed. We believe in forcefully breaking the skin of the berries, harsh tannins are released which otherwise would stay in the skins. We have no screws or worms that can further damage skins. Our whole berries rather drop into bins and these bins are transported by forklift and poured into fermentation tanks

Moving wine around the cellar has developed into a new art. Below is our "pump"!



wine from the fermenters we drop the tank below floor level, connect the pipes, open the valves and the wine flows freely into the pressure tank. To get the wine into another tank or barrel we simply lift the pressure vessel to a suitable height and again the juice runs freely. We even bottle from our pressure vessel.





Destemmed berries being poured into the fermenting tank. Notice the whole berries



Our pump is a unique device that enables us to achieve a 100% gravity fed cellar. In De Toren's tower you will find a 4000l pressure vessel that moves 1 storey below ground level and 1 storey above roof level. To get the



In the background a view of the tower exterior and new storage tanks being delivered in the foreground..

DIVERSITY GAMMA RELEASED



A racy blend of 36% Cabernet franc, 31% Merlot, 16% Cabernet sauvignon, 10% Petit Verdot and 8% Malbec.

This wine brings across all the violet flavours of Cabernet franc and combines well with the black currant and red currant flavours of Merlot. The firm tannins are already accessible making this wine ideal to drink now or to age over the next 5 years. Ask for it at your dealers or contact us direct

De Toren Fusion V 2002 to be released 1 June 2004

TASTING NOTES:

An enigma of flavours is revealed as the wine opens up. With time delicate and voluptuous raspberry, black currant, liquorice and sweet oak flavours come to the front. The palette shows off a long lingering subtle caramel after taste.Satin is the dress she is wearing and there is enough charisma in this wine that it can be enjoyed way into the future. This elegant lady sets the ambience.....

DECANTING:

This wine will benefit tremendously if it is decanted at least one hour before consumption.

MATURATION IN BARRELS:

Aged in a climatized barrel room (16degrees Celsius at 80% humidity) for 12 months in 50% new and 50% second fill, 225liter Oak barrels. Ninety percent French Oak and Malbec had the benefit of the ten percent American Oak.

VARIETIES:

Cabernet Sauvignon	60%
Cabernet Franc	8%
Merlot	14%
Malbec	14%
Petit Verdot	4%

ANALYSIS:

Alcohol	14,5% vol
Sugar	2.89 g/l
Acidity	5.94 g/l
pH	3.60

PRODUCTION:

3670 X 12 cases
1500 Magnums produced

2004 Harvest Report By Albie Koch

2004 harvest
All five factors of our terroir came into harmony to give us an unique season.

Scientifically advanced new vineyards

We have finally removed our old block of

The season was looking good. Everyone was looking forward to the 2004 harvest , the cellar was cleaned several times and we were waiting for the grapes ,patiently, and waiting and waitingAND THEN it was all ripe at the same time.

This is what the vintage looked like:

The early cultivars was 2-3weeks late and the late one (Cabernet Sauvignon) right on time. We had peak hour traffic all the way when we started. At one stage we had to press on one day and harvest the next. The cellar has 40 tons of open tank fermentation space and about 18 ton closed tanks that we also can use IN CASE OF EMERGENCY. So in total 17 tanks could be used for fermentation. We were fermenting 16 of these tanks at one stage with Merlot, Malbec, Cab Franc , Petit Verdot and our young block of Cabernet Sauvignon.

What stood out this year was the fact that we had low acidity , so we had to add citric acid. Some grapes had low nutritional values so additional nutrition was needed in order for the yeasts to complete alcoholic fermentation. Despite having the pile up of grapes in two weeks the wine looks promising and flavours are satisfying in order to produce a Fusion V in 2004 - but like we say the quality will only be determined once we have to put it in the bottle.

Soil: after analyzing the aerial images and taking +- 150 soil samples we did some first aid to spesific areas in the blocks. By correcting the soil the vines grew more homogene, creating a good foundation for an optimal harvest

With the winter rainfall beeing 16% lower than the lta the water reserves were a worring factor for us. To optimise the water to our disposal we brought in dr hoffmann and phillip myburgh, both experts on irrigation, to advise us.

To get the optimal effect of prd and stressing the vines to the optimal levels, we started using the watermark to complement the use of already in use neutron probes. This gave us the opportunity to compare the two messuring tegniques and enabled us to understand the diverent soil tipe's water holding capacities. We could ajust our irrigation scedules to ensure an optimal condition for our grapes to rippen en ensures the unique flavours in the berries.

The very cold winter of 2002 had a deffenit effect on the unequal budding as wel as the later budding. This caused an uneven flowering, cane growth and bunch development. The cooler somer was the reason for a vigerous growth of the cannopy early in the season. Later in the season at pie size the growth slowed down, leaving us with a cannopy of between 1.2 to 1.4 m. A big persentage of green bunches were dropped at viarazon to avoid an uneven harvest.

Desease and pest control was a walk in the park. We did not experience any major downy or powdery mildew presures during the growing season. The 20mm rain we had prior to our cab harvest was a worring factor for us due to the risk of botritus. Luckely the wind blew just after the rain and any chances of botritus developing were blown away.

Harvesting: the aerial images that was taken prior to harvest enabled us to harvest the different sections of each block seperately. Due to verriance in viqour of the different sections the berries rippen at different times and therefore harvested seperately.

chardonnay vines and this year will be replanting to some more Cabernet Sauvignon, Merlot and Malbec. We believe the vineyards will be prepared to the latest scientific data available from the research departments at the Stellenbosch University.

First of all we dug 82 profile holes over the 4.5 ha property. (4 x more than normal) This revealed a lot more complex soil structure than normal and was verified by the new EM 38 machine that electronically measures soil density, minerals and.....



Bulldozer deep ploughing the new land

Planting direction is now so positioned that we will make full use of the cool sea breezes. Normal row direction is east-west. The new row direction will be north-east to south- west. From the Polkadraai Hills our rows will be facing Cape Point. Planting row width has been reduced to 1,8 meters and planting width will vary from 900mm to 1,5meters depending on the soil structures. We eagerly await our first crop in 2006!!!

Until next time....



Emil and Sonette den Dulk
DE TOREN PRIVATE CELLAR
Polkadraai Road, Stellenbosch, South Africa