



Fusion News

THE NEWSLETTER OF
DE TOREN PRIVATE CELLAR
August 2004

Diversity Gamma

Performs in local and overseas competitions

De Toren Fusion V 2002

Matches our maiden (1999) release for elegance

Our **Diversity Gamma (2002)** was entered in one local and one overseas competition recently.

In the United Kingdom we entered the wine in the inaugural **Decanter World Wine Awards**. Diversity Gamma was entered in the over £10.00 category and was **commended**. Other Bordeaux style red blends in this category were:

Buitenverwachting Christine 2000 Bronze

Ernie Els Wines 2001 Bronze

Kanonkop Paul Sauer 2000 Commended

Rust & Vrede 2000 Commended

The South African Bordeaux varietal Trophy went to **Mont Du Toit 2001**

In South Africa we entered the same wine in the annual **Fairburn Trophy Competition**. Here **Diversity Gamma** achieved a **Bronze Medal**.

The Trophy went to **Havana Hills Du Plessis Reserve**. There were 4 Silver medals and 31 Bronze medals.

As our second label and at +R 95.00 per bottle we believe our **Diversity** range delivers excellent value for money.

During the month of June we had the opportunity to do vertical tasting of the first 4 releases of De Toren Fusion V at a Master class Tasting in Breda, Netherlands. Present at the tasting were many of the sommeliers in Holland as well as some specialist retailers. First of all the group attempted to identify the components in Fusion V. We shipped over 12 bottles of the individually bottled constituents of our 2001 vintage to Breda.

It was amazing how well the participants did in identifying the the individual varietals.

From here they went to evaluate the 1999, 2000, 2001 and 2002 vintages. The 1999 (maiden) vintage is really showing its finesse and elegance at the moment. The 2000 and 2001 vintages are bigger and bolder wines and needs some more time in the bottle. On the other hand the 2002 vintage resembles the 1999 vintage in elegance and was described as a "beautiful food wine"

This report of the elegance in the 2002 Fusion V confirms the trend to move away from overly extracted and bold

wines. Visionary Australian Winemaker Brian Croser commented on red blends in Wine Magazine S A, after the Trophy Wine Show in Cape Town: "South African winemakers have just tried to kill us" [with excessive tannins]. He said He was concerned that too few wines in this class were true to their origins, displaying instead the "heavy hand of the wine maker." Wines that were overly tannic were palate-numbing and made judging difficult, he explained. "If we missed the bright fruity wines, then blame it on those producers making an astringent style."

De Toren Fusion V 2002 was not entered for this competition.

We invite you to taste the 2002 Fusion V and decide for yourself.

Does the 2002 Fusion V resemble the description of the Fairburn judges or does it show the complex elegance of its much older brother (1999)?

Hot off the press:

Richard Kelly MW (U.K.) nominated De Toren Fusion V 2002 as a 5 Star Wine for 2005 Platter Guide! Hold thumbs!!!!

Back to the Traditional (Secrets of our Success Part 7)

Basket pressing is synonymous with good red wine production. That is why at De Toren we chose an old traditional style basket press to press our skins. We chose an Italian press that has a hydraulic press with a pressure regulator.

that too much tannin is being released, he stops pressing. One can imagine that a cake of skins forms in the press. When this cake is analysed, we often still find whole berries that have not burst in the press. This again is part of our philosophy of treating our grapes softly, softly, gently, gently.

The pressed juice is blended in immediately with the free run juice and is then prepared for the secondary malolactic fermentation process.

By the beginning of August each year we start filling the oak barrels with wine for the ageing process. All varietals are aged separately. Specially selected 225 Litre French Oak barrels are used for the ageing process. Each varietal is matched to a different brand of oak barrel, with oak coming from different parts of

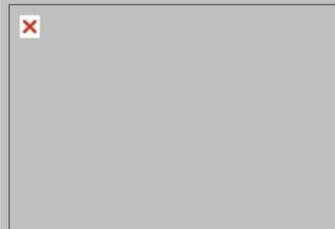
The pressure however is regulated personally by our wine maker Albie Koch. Regulation is done by taste. The skins are put under pressure and the pressed wine is tasted at regular intervals for tannic content. As soon as Albie feels

France. For Fusion V we only use new and second fill barrels.

Our Malbec of course gets the treatment of specially selected American Oak Barrels.

See us at Winex Cape Town

The annual Winex Wine Exhibition will be held in the Cape Town Exhibition Centre on 8, 9 and 10 September 2004. We will again be collecting your business cards so that we can keep you informed by e mail on developments at our Cellar. ..

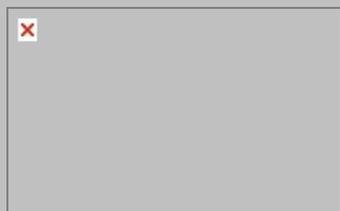


Look out for our familiar black table cloth on our stand

On the last evening we will draw a lucky winner. The prize - **A Magnum of De Toren Fusion V 2000 Directors Reserve**. This is a wine that was never released in South Africa. It is a prized possession. Be sure to come and add your card to the pile and off course taste our 2002 Fusion V and Diversity Gamma.

Boules at De Toren

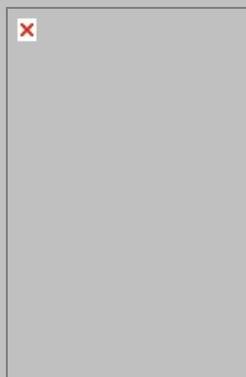
When **GrapeWorx** presented **De TOREN** with the **Golden Grape Award** in April 2004, the festivities led into an impromptu evening of Boules.



In the picture from left to right- Sonette, Nigel Cattermole, Lindsay Mc Gregor, Clive Torr and Emil.

Mark Norrish noted the new stone, freshly laid in our car park and remembered that his boules were in his car. Nigel Cattermole then remembered his kit was in the car as well. The rest is history. Who won? It is fair to say we can not

remember!!! Mark Norrish did promise a return match and this time we will keep score. Note our special lighting supplied by the vehicles of our guests.



Wade Metzger's boule is in mid air with Albie Koch looking on in anticipation.

Be sure we will be reporting on the next event, wherever it is hosted.

De Toren Fusion V 2003 Blended

Our policy has always been that the consumer should be the final judge of our wine. For this reason we this year expanded our tasting panels to determine the final blend of the 2003 vintage.

First of all Albie made up 12 suggested samples of a blend. We then invited a panel of renowned wine makers, wine writers, our distributors and lovers of Fusion V to join us to select the best blend of the evening. This in itself is a mammoth task. Remember this is all essentially the same wine, only tweaked here and there by a percentage or 2 of one or more cultivars.

Nevertheless a winner does get selected and the winner has never been one of the previous vintages that were slipped in, in the line up.

Albie takes note of the comments and the direction the panel took. He then makes up another 10 samples taking into consideration the direction of the first tasting. Another panel is then selected which will include the core of the first panel and we would go

through the same procedure, again appointing the best wine. In the line up would be the best wine from the first tasting and the previous year's vintage.

At the end of the evening we took the 2 best (winners of each session) wines and put them forward to the next panel.

Again we proceeded with the same sequence of events and another 4 blends were made up for the final tasting. This tasting included the winners of the previous 2 line-ups, the previous vintage and 4 more attempts to improve the wine.

The best blend is chosen after the 3rd session and then Albie will still attempt to improve on that before the final blend is made up.

The final blend of the 2003 vintage is as follows:

Cabernet Sauvignon	55%
Merlot	18%
Malbec	14%
Cabernet franc	9.5%
Petit Verdot	2.8%

If you would like to take part in the panel tasting of Fusion V next year, please e mail us and we will put you on the waiting list.

Contact us:

Visit our Website www.de-toren.com

Email us at: info@de-toren.com

Phone us at: +27(0)21 881 3119

Fax us at: +27(0)21 881 3335

Until next time. . .



Emil and Sonette den Dulk

DE TOREN PRIVATE CELLAR
Polkadraai Road, Stellenbosch, S A