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### **ORDERING WINE**

**[Please click here to view our new online order form](#)**

## DE TOREN FUSION V SERVED FOR CHRISTMAS DINNER ON THE WORLD.

The World Cruise ship is considered to be the world's largest and most exclusive private yacht. It is a floating residential neighborhood owned by its residents which are currently from 40 various countries. They live on board and sail, circumnavigating the world.

There are people that stay onboard full time; others stop-over at their sea residence at regular intervals throughout the year.

People who reside on the World cruise ship are part owners. The ship has various facilities similar to cruise ships including a full sized tennis court. It is a unique vessel as it is people's private homes.

The ship has a private yacht club atmosphere. **It is rated as a five - star luxury ship.**

It has 130 fully furnished residences decorated to the style of the owners, with 30 guest studies with 55,000 sq. ft of luxurious public spaces and is the main reason why it was rated with 5 stars.

The ship has 3 restaurants and **De Toren Fusion V** was chosen to be served for the Christmas dinner while the boat was in Cape Town harbour over this period.

The wines were first collected in Miami, Florida, stock topped up in Durban and again in Cape Town before departure to Australia in early January.



**The World docked in The V & A Waterfront, Cape Town**



**Marinela Ivanova (The Head Sommelier) and Emil on board The World in Cape Town Harbour**

## GEORGE MILIOTES MASTER SOMMELIER OF THE DARDEN GROUP ON DE TOREN WINES.

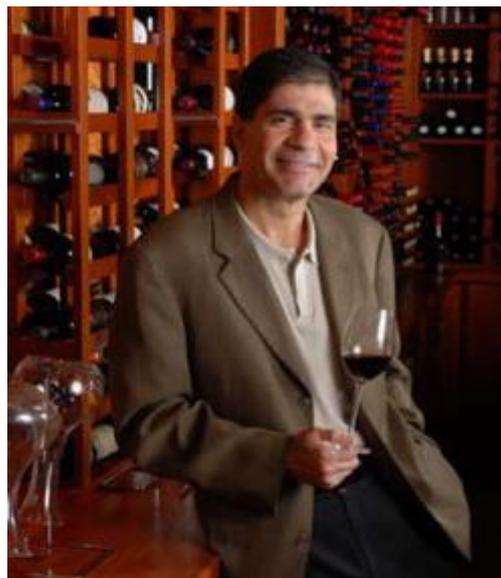
*"When I look back over the last 30 years of tasting wines, my first trip to South Africa and where I tasted De Toren Fusion V stands out as a milestone. I had tasted through over 300 wines in less than 10 days during that trip, but this was the one that I knew was destined for superstardom. It is a blend of the five Bordeaux varietals (Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot and Petite Verdot). It is made by Albie Koch with the help of the owner, Emil den Dulk, who are both fanatical about quality (and the fact that great wine is made in the vineyard and not so much in the winery). When I walked into the winery that afternoon with a severe case of palate fatigue, it just took one taste and I knew this was a once-in-a-lifetime discovery.*

*Now, 12 vintages later, their wines have stood the test of time and have only gotten better. The De Toren Fusion V is the perfect mix of new world smoothness and old world structure – as if one blended the best of Bordeaux with the best of Napa Valley. It is world class and while it has steadily gone up in price, it is still a bargain (for world class Cabernet) at around \$50 a bottle. De Toren also makes a Merlot-based wine called De Toren Z that is just as spectacular as the Fusion V... and it is easier to find!"*

Restaurants in the Darden Group: Red Lobster, Olive Garden, Season's 52, Capital Grille, Long Horne Steakhouse and Bahama Breeze.

*Miliotes' honors include Restaurant Wine's 2006 "On-Premise Wine Marketer of the Year" award, Cheers magazine's 2007 Best Chain Wine Program Award for Seasons 52's wine list and Wine Spectator's 2009 Award of Excellence.*

**[ORDER HERE](#)**



Capital Grill in New York City



## NEW WEBSITE FOR DE TOREN.

We have developed [a completely new website](#) for De Toren. Our old website was 13 years old and needed a serious upgrade.

Together with the new site, our online presence is growing through social media. [Like](#) our facebook page and look out for us on Twitter in the near future.



## DE TOREN FUSION V MOVING UP ON THE LIST OF THE TOP 100!

This year, Wine Enthusiast's tasting panel reviewed more than 16,000 wines. We've previously published our lists of Top 100 Best Buys (wines for \$15 or less, November) and Top 100 Cellar Selections (cellar-worthy and highly rated collectibles, December), now here comes the big kahuna.

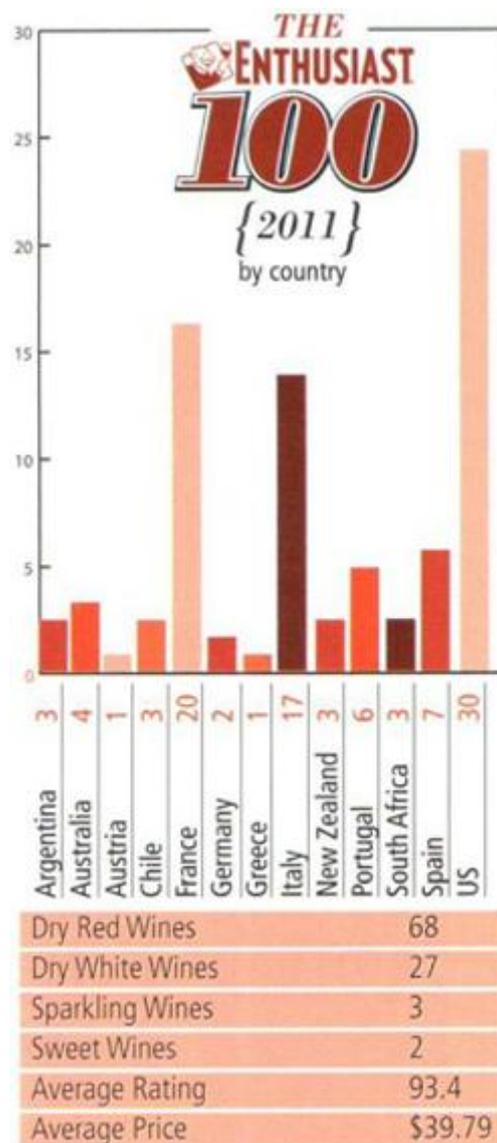
The Enthusiast 100 are not the wines we drink on a daily basis, nor do they represent a single annual splurge. Instead, they are the solid middle ground: weekend wines, restaurant purchases, special occasion wines. In short, wines we wish we could drink more often.

To arrive at this list, we look at a myriad of factors, including rating, price, drinkability and uniqueness. Then we factor in availability, diversity and healthy portion of subjectivity. Within the constraints of what we've tasted during the past 12 months, we try to include wines made in different regions, from various grape varieties and in many different styles.

**Rated 93 and positioned at No: 68 out of the Top 100 De Toren 2008 Fusion V (Stellenbosch) was described as follows:**

**A stunning wine loaded with nuance and complexity, Fusion V is a blend of 56% Cabernet Sauvignon, 20% Cabernet Franc, 12% Malbec, 7% Merlot and 5% Petit Verdot. Spicy accents of leather, tobacco and cured meat add intrigue to the dark fruit core, while pepper and sweet licorice spice infuse the long finish. It's textured like crushed velvet with a firm structure of dusty tannins that linger. Drink now – 2014. Cape Classics. — L.B**  
 abv: 14.5% Price \$50

**[ORDER HERE](#)**



## REVIEWING AN ICON WINE.

***"Given, you want to make the best wine in the region which can compete with the real great wines of our mankind... You are prepared to give everything, without any restrictions, compromises or limitations. Where does this lead to?"***

— The powerful intro to what is set to be one of the most powerful global partnerships in boutique icon wine — *expression* UNIQUE — a joint venture company to produce icon wines in France, Austria and South Africa. The first wine in this range to be released is BOOK XVII from South Africa.

Gregor Drescher, the German expert in production techniques of international great wines, teamed with Albie Koch and his team from De Toren, threw away all South African viticulture and winemaking traditions and embarked on capturing the intricacies of old world wine production in a radical way.

They turned to the wine making philosophy written by Pliny the Elder in his BOOK XVII and collated hundreds of small steps to create an understanding of great wine production. With this formula they created 600 bottles of BOOK XVII vintage 2010 — A great wine with a unique expression.

***"It has a super-ripe crème de-cassis, fruitcake and fig scented bouquet with a palate that is ostentatious. However, this full-bodied turbo-charged wine is so damn silky smooth and seductive in a super-Tuscan kind of way, that its charms will be near impossible to resist. I found this to be a big, powerful, quite alcoholic wine that is more reminiscent of some cult Napa Valley wines and they would certainly appeal to those who appreciate that style."*** — Neal Martin for ROBERT PARKER Jr.

[CLICK HERE](#) for more information or [ENQUIRE HERE](#) to reserve the 2011 vintage.

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## OUR WINES SHINE IN WINE SPECTATOR

### Daily Pick

#### 92 DE TOREN Fusion V Stellenbosch 2009

*Rich and polished, with nicely layered dark currant, fig and coffee notes wrapped with ample but integrated toast. The long, cocoa powder-filled finish hangs on nicely. Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot and Petit Verdot. Drink now through 2014. 800 cases imported.*

— James Molesworth

#### 90 DE TOREN Z Stellenbosch 2009

*Quite juicy, this features nice grippy briar and licorice snap notes coursing through the core of steeped black currant and fig fruit. Toasted, but integrated, with the licorice edge hanging nicely on the finish. Merlot, Cabernet Sauvignon, Malbec, Cabernet Franc and Petit Verdot.*

— James Molesworth

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# Wine Spectator

92

DE TOREN  
FUSION V 2009

90

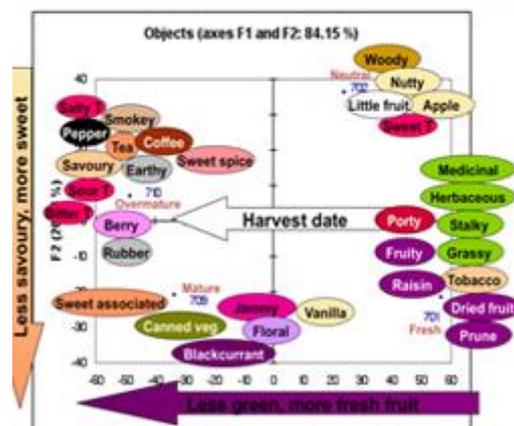
DE TOREN  
Z 2009

## VITICULTURE: BUILDING COMPLEXITY...

### Taking the blending of De Toren Z a step further for even more complexity:

Traditional indicators like Brix, TTA (Total titratable acid), phenolics, and pH are used to determine the ripeness and eventual harvest date. In association with these indicators for ripening we added the Glories analysis and Sugar loading measurement indicators which are more related to the style of wine we want to make.

With Merlot being the largest single component of De Toren Z, we researched, with the help of Prof Deloire from Stellenbosch University, the different taste profiles achieved at various sugar accumulation dates. In the four weeks prior to harvest date, different taste profiles develop and this is where the research came in. The four stages are 10 days, 17 days, 27 days and 34 days after sugar loading reached its plateau. (Sugar in the berries accumulates at a rapid rate up until 21° brix and then gradually increases over the next three to four weeks). This gradual increase sees various stages of flavours developing in the wine if harvested at that time. Fresh fruit, Neutral, Mature and Over mature flavor profiles have been determined. By making wine at different Brix levels and blending the resultant wines we find a far more complex wine will be produced. This year we will harvest in the mature and over mature phases and then blend the two wines to obtain the ultimate complexity.



Graph Indicating various flavour levels depending on harvest date

## **LA JEUNESSE DÉLICAT... A NEW SUMMER RED WINE FROM DE TOREN**

Is it a bird? Is it a plane? No it is LA JEUNESSE DÉLICAT. It is not red and it is far too heavy for a rosé. La Jeunesse Delicat is a new Beaujolais type wine created at De Toren.

On a hot summer's day and you do not feel like drinking white wine... We have the answer - a light red wine served chilled.

You might think we are crazy, how can you serve a red wine chilled. Crazy until you have tasted LA JEUNESSE DÉLICAT. Translation from French - Youthful and delicate - What more could you ask for on a hot summer's day?

*"We thoroughly enjoyed LA JEUNESSE DÉLICAT -fresh vibrant fruit, with a dry finish, beautiful food wine... indeed French in style!"*

— Kristina Beuthner (Cape Wine Master from Johannesburg)

*"This wine is something in between a structured and serious Rosé and Beaujolais, with cleaner fruit. Delicious during warmer days when a fuller red can be a bit much."*

— Joakim Blackadder (South Africa's best sommelier)

**ORDER HERE — only R 83.00 per bottle delivered\***

*\*Free deliveries for 12 bottles or more ordered*



## **IT IS BLENDING TIME AGAIN**

We take the blending of our wine very seriously. Every year we assemble 6 to 7 blending panels to help us choose the correct blend for the applicable vintage. Blending sessions are held in Cape Town, Johannesburg, Pretoria and Durban. These panels are not what most people would expect.

The panels consist of Cellar Master, Albie Koch, the Winemaker and Emil, as well as restaurant owners, off consumption officials our end consumers.

We have an annual anchor taster from the industry that will travel around the country with us. Two years ago it was German Sommelier, Jurg Pfunster, last year, The Roundhouse sommelier, Joakim Blackadder and this year it will be Grand Roche Hotel in Paarl sommelier Josephine Gutentoft.

What makes the tasting a special event though is that we really respect the input of consumers of our wines. We therefore invite consumers and members of the trade to our tasting, because after all they have to drink and sell our wines.

If you are in the country and interested in being shortlisted for one of these exclusive events please [CLICK HERE](#) to send us a message and we will be in contact



**Blend Tasting table at Oyster Box Hotel in Durban 2011**

## GIVING BACK.

For the first time the University of Stellenbosch has decided that their final year BSc Oenology students need practical experience before being let loose on the unsuspecting wine growers. Because we work so closely with the University we immediately volunteered to take in 2 students.

They are currently spending everyday in the vineyards and will follow through the whole harvesting process, making wine and finally submitting the wines to barrel.

They are also used to personally manicure the vines set out for our Book XVII project and they also keep fastidious records of all facets of growing wine.



**Ilana van der Hum and Anette Davel taking pressure bomb readings in our Merlot Vineyard**

## ISN'T WINE FUN!



**De Toren Private Cellar**

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