

Contents



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FIVE STAR RATINGS ABOUND	Following hot on the heels of the Platter 5 Star.....	Read more
DE TOREN "Z" SERVED ON SWISS AIR	Our Swiss importer has managed to get De Toren "Z"	Read more
THE NEW 2008 DE TOREN "Z" RELEASED	We have recently sent out the pre release offer for the new De Toren "Z" 2008....	Read more
SUCCESSION PLANNING AT DE TOREN	The next wine maker at De Toren	Read more
HUNTING SPRINGBOK IN THE KAROO	With the string of accolades streaming in.....	Read more
PLASTI-CULTURE DEFACING THE WINELANDS	The major attraction of South African Winelands ...	Read more
WORKING WITH NATURE NOT AGAINST IT	We are practicing integrated pest management.....	Read more
THE LATEST IN WINE ACCESSORIES		Read more

ORDERING WINE

If you would like to order some wine, please click here to view our new online order form

Five Star Ratings abound

The 5 Star Ratings are pouring in for Fusion V

WINE

Following hot on the heels of the Platter 5 Star ★★★★★ for the 2006 Fusion V came the DECANTER 5 Star ★★★★★ rating for the 2007 vintage and now the local **WINE** magazine of South Africa bestowed another 5 Star ★★★★★ rating on the 2007 vintage of De Toren Fusion V.

The above ratings certainly confirm that we have taken a huge step up, and the focus on growing great grapes is starting to pay dividends. The 5 star ratings are further corroborated by the international ratings from Wine Enthusiast (93), WeinWisser Switzerland 19/20 and Wine

Spectator U S A (91) points.

From an international and a local point of view for the first time there is consensus on the greatness of this vintage at De Toren.

If you have not got this wine in your cellar yet, we have today, exactly 588 bottles (49 cases x 12) still available on the farm and the new 2008 vintage will only be released in October.

We are happy to make the last couple of cases available on a first come first served basis and remember - **only one case per family**.

[CLICK HERE](#) to order



De Toren "Z" served on Swiss Air

De Toren "Z" served first class on Swiss Air

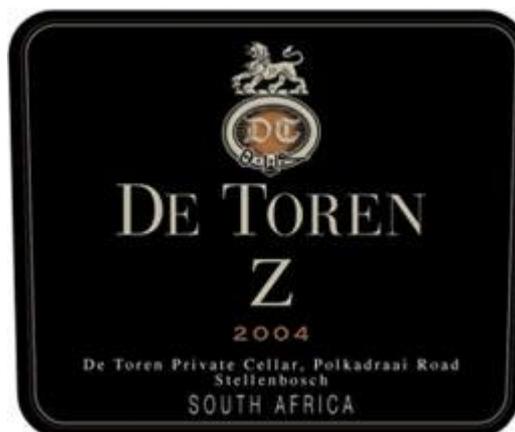
Our Swiss importer has managed to get De Toren "Z" 2007 listed on first and business class on the Swiss national carrier. Not only is this great news for our sales but the exposure is direct to our target market.

This action and more has seen the sales of De Toren "Z" grow by 400% in Switzerland.

Part of the success is off course the taste profile of De Toren "Z" and the great ratings this brand has achieved since release.

De Toren Z 2004 Wine Enthusiast	90 points
De Toren Z 2004 Stephen Tanzer	91 points
De Toren Z 2005 Wine Spectator	89 points
De Toren Z 2006 Wine Enthusiast	91 points
De Toren Z 2006 Stephen Tanzer	90 points
De Toren Z 2007 Wine Enthusiast	92 points

We still have a couple of cases of the 2007. [CLICK HERE](#) to order.



The new 2008 De Toren "Z" released

De Toren "Z" 2008 Pre Release offers

We have recently sent out the pre release offer for De Toren "Z" 2008.

We once again think we have a winner here and based on the track record above we expect to be sold out soon!

The 2008 vintage is expressing delicate undertones of orange zest with a second wave of flavours revealing prunes, cinnamon, perfumed rose petals and sweet fruit. This wine builds anticipation towards the first sip. On the palate a well integrated tannin structure with expressive tones of hazelnut and black currant is rounded off with a mineral finish and fresh acidity that will see this wine mature well into the future, if stored carefully. This wine will accompany delicate, aromatic and flavourful foods.

Merlot 45%; Cabernet Sauvignon 27%; Malbec 15%, Cabernet Franc 7%; Petit Verdot 6%

Once again masterfully blended for those of you who enjoy the soft complex nature of a Merlot dominated blend!

[CLICK HERE](#) To secure your allocation



Succession planning at De Toren

Winemaker in the making

The next wine maker at De Toren has been Identified!

The young Chris Koch is traversing the farm as if he owns it. One cannot get him off the tractor and his motorbike makes the farm too small!

Albie (our famed winemaker) and Magderie's young son, Chris, has all the makings of another winemaker. His inquisitive mind leaves nothing untouched and relentless energy must drive his mother around the bend. His Grandma soon recognized these traits and made young Chris his own set of overalls.

On the right (earmuffs and all) he is on a farm in the Karoo where he went Springbok hunting with his folks and the rest of us.

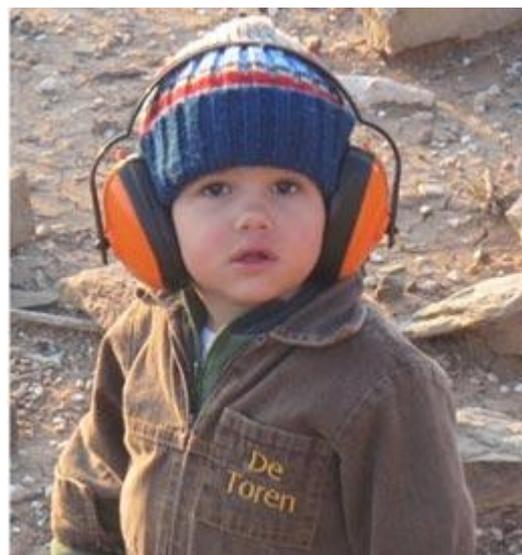
See article below!

He is becoming an institution.

His mother says "[CLICK HERE](#)" to order so she can have a rest!

Not to be outdone young Mila (Emil & Sonette's granddaughter) has been staking her own claim at the De Toren Farm!

Mila has made the olives her own and on the right you can see her (on the stepladder) harvesting her first olives! She worked with Sonette



Chris with ear muffs for the noise not the cold.



WYNAKER in Afrikaans translates to Wine Maker!

putting the harvested olives into brine and will soon be sampling them. These handmade olives are destined for her uncle's restaurant at The Roundhouse!

Thereafter she went to the cellar and identified the batches she deems suitable for the 2010 blend of Fusion V, pointed out certain hygiene factors and generally taking control.

Good news for our consumers are that there is well structured succession planning that will see De Toren wine available well into the future.

Do not **CLICK HERE** – Mila is not for sale: She is far too precious!



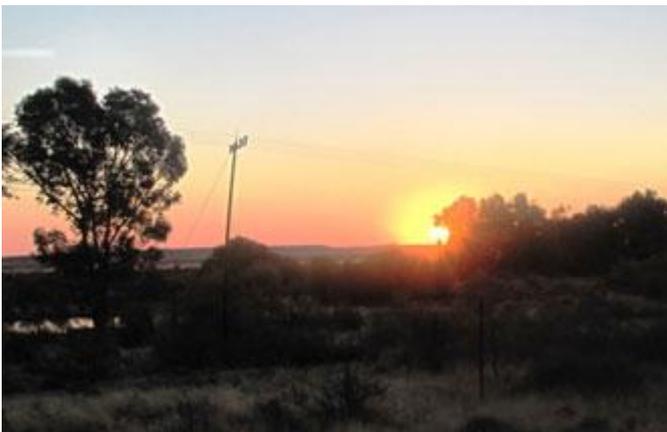
Mila harvesting olives.

Hunting Springbok in the Karoo

Time to Celebrate

With the string of accolades streaming in for De Toren we decided it was time again for a treat to justify the hard work put in by the team. Emil saw a great opportunity at the Annual St Paul's Church Golf Auction and purchased a hunting weekend, with 12 Springbok to be hunted in the Karoo (The central semi desert parts of the Northern Cape of South Africa)

We packed up on a Wednesday and travelled to Sutherland which houses the Southern African Large Telescope facilities where astronomers from around the globe conglomerate. We toured the facility and checked into a guesthouse before departing the next morning for Victoria West and the 20 000ha farm of Susan and Tiny van Schalkwyk, our hosts for the weekend. Needless to say many a glass of wine was enjoyed and there will be reminiscing for a long time to come!



The most fabulous sunsets in the Karoo!



Albie got his 3 Springbok and also caught and released a rabbit!



For a moment we thought Ernest was in love!

Plasti-culture defacing the Winelands

Major route into Stellenbosch defaced

The major attraction of South African Winelands is its beauty. Many of our readers have visited the Winelands and De Toren Private Cellar and must agree on the serene beauty of the area. Now a strawberry farmer has put 4 ha of prime vineyard under plastic on one of the main roads (M 12) leading into Stellenbosch from the airport. A concerned group of farmers and locals are lobbying against the defacing of the Winelands heritage. We need your support!

You can join the objections by going to the website
<http://www.polkadraaihills.co.za/plasticulture.php>

[Help us keep the Winelands beautiful!](#)



The Zetler Plasti-culture in Polkadraai.

Working with nature not against it

The secrets of our success

Brix in plants

We are practicing integrated pest management with a "Plant Positive" rather than a "Pest Negative" perspective. Plant Positive perspective allows us to approach pest outbreaks with an emphasis on their basic causation, instead of simply treating the same old symptoms.

Brix is a unit of measure used, determined by a refractometer. When the Brix reading is divided by 2 it will be equal to the percent of crude sucrose in the plant tissue or put differently it is the mineral/sugar ratio of the plant cell protoplasm.

The higher the carbohydrate in the plant juice the higher the mineral content of the plant, the oil content of the plant, and the protein quality of the plant.

Crops with higher refractive index will have higher sugar content, higher protein content, higher mineral content and a greater specific gravity or density. This adds up to a sweeter tasting, more mineral nutritious feed with lower nitrates and water content and better storage attributes. Crops with higher Brix will produce more alcohol from fermented sugars and be more resistant to insects, thus resulting in decreased insecticide usage. For insect resistance, we maintain the highest possible Brix level in the juice of the leaves of vines.

By getting our vineyards and soils into balance we build the natural immune system of the plants that will naturally repel harmful insects and will easier withstand infectious diseases like downy and powdery mildew.

By working with nature and not against it we are getting far closer to working organically than ever before.



Ernest, our viticulturist preparing leaves to measure with the refractometer in the foreground



Plangia graminea that will be naturally repelled by plants with higher Brix

The latest in wine accessories

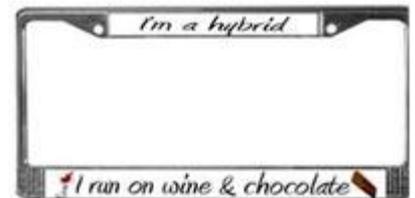
Wine Sunglasses



T Shirt



Vehicle Registration Plate



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