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February 2011

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ORDERING WINE

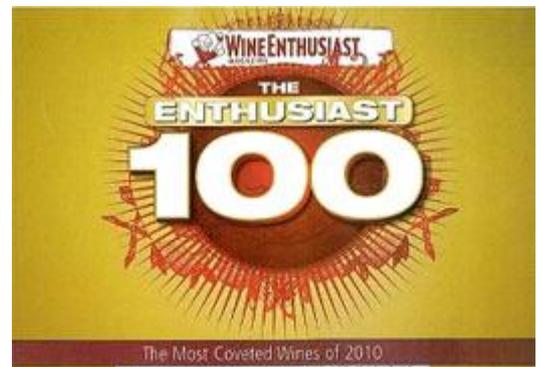
If you would like to order some wine, please click here to view our new online order form

The Enthusiast Top 100

The Most Coveted Wines of 2010

By the Editors of WINE ENTHUSIAST MAGAZINE

Each year, the WINE ENTHUSIAST's wine tasting panel samples thousands of current releases in every style and at every price point imaginable. Striving to discover the best and most attractively priced selections, we review hundreds of wines of interest to our readers. But those chosen for The Enthusiast 100 go beyond just interest: These wines are truly exemplary, often represent the very best of their category, and should not be missed. While the bottlings featured in this list have all received high scores from our critics, the criteria for selection extends far beyond the numbers assigned to them to include extraordinary quality-to-price ratio, immediate drinkability, and uniqueness. All offer a window into the terroir from which they come.



Rated 74th out of the top 100 wines

Another factor in selection – perhaps one less easily defined – is the wine’s “it” factor. Some wines are just buzzy they attract excitement from both consumers and the industry, and represent notable emerging or established trends in the market.

We've tried to include wines that not only represent many different regions and grape varieties, but also vary in style.

One of the things we value most in the wine world is diversity, and this is our way of applauding it.

[ORDER HERE](#) for 2008 vintage

74

93 De Toren 2007 Fusion V (Stellenbosch); \$45. Cedar, blackberry, plum and dark chocolate aromas and flavors give this poised red blend a mysterious edge. Anise and pepper add a spicy kick, the whole package rolls out in one impressive, rich wave, ending with a spicy finish. An ageable wine with great character and poise. One of South Africa's best. Imported by Cape Classics.

De Toren Z 2008 Rated 90 points

The latest Wine Spectator rating for De Toren Z must make it the best value for money red wine in the country!

Wine Spectator

DE TOREN Z 2008

"Ripe and focused, displaying delightful plum and blackberry notes laced with hints of herb and dark liquorice. The supple, lengthy finish relies on acidity more than toast or muscle. Well put together. Merlot, Cabernet Sauvignon, Malbec, Cabernet Franc, Petit Verdot." — J.M. DECEMBER 15, 2010

[ORDER HERE](#)



Commemorating the Birth of Mila February 2008

Our Granddaughter Mila turned 3 on the 1st of February 2011.

To commemorate her birth in 2008, Oupa and Ouma presented her with her own 9 litre bottle of De Toren Fusion V 2008.

They say one must to be prepared to wait for the good things in life and it took us 3 years to prepare this wine for her. Her new little sister, Lissè, looks on in awe and wants to know when she is getting one? The 2009 Vintage has just been bottled; so Lissè you have 18 months to wait for the 2009 vintage!

Lissè, the challenge will be to keep Mum and Dad from consuming your very own Salmanazar! (9L Bottle named after a Biblical King)

ORDER your own 9L Salmanazar [here](#)

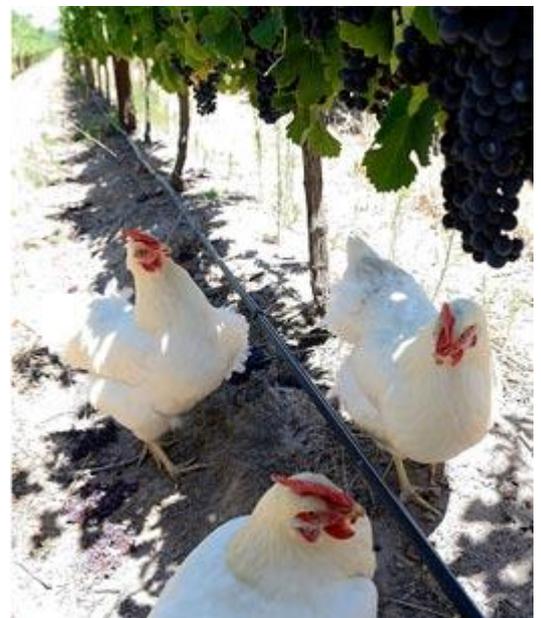


A very content Mila (with Salmanazar) and sister Lissè

The 2011 harvest another great one

Albie Koch, winemaker at De Toren says he is anticipating an exceptional 2011 harvest based on the flavour profiles of the small berries in the grape bunches as they enter into the final stage of the ripening process.

Ernst Manual, viticulturist at De Toren, adds that the rainfall has been 38% down on the average annual figures and this has influenced the growth of the vines and ensured that canopy management has been contained naturally. “The crop loading is in balance and this augurs well for a tremendous harvest”, “My team worked exceptionally hard to ensure that the flavour in the berries is naturally concentrated and despite the heat waves that we have experienced early in January, the early winter with low rainfall provided the perfect grape growing conditions on this farm”



Even the chickens want to eat the grapes this year

The secrets of our success

Repairing the soil organically

During the world wars the warring countries set up large manufacturing factories to produce nitrogen to make bombs and ammunition. After the war the world had all these production facilities and no markets to sell the nitrogen. This heralded the birth of the artificial fertilizer business. Huge marketing operational centres were set up and fertilizer was marketed in all kinds of forms to the farmers and consumers alike. Residual chemicals in the fertilizer mix were left behind in our soils over years of application, killing off all the natural microbes and other life that develop healthy soils.

After months of research we began the program to repair our soil structure and optimize its potential with the implementation of the Albrecht system (organic approach). Being cautious, we still maintained the status quo by having the traditional soil samples taken. Heather Raymond (crop Nutrition Specialist) and Prof Barbara Von Wechmar, (a microbiologist at the Stellenbosch University) helped me throughout in making decisions that made ecological and financial sense. To ensure that we are on the right track with the program, we took soil samples before applying any treatment to the soil and compared them with the analytical results after treatment. By measuring, we could evaluate our success rate.

Analysis is done in three methods: the Organic method; (done by PAL in the USA), the chemical method done by Bemblab and also Chromas done by Prof Von Wechmar. We cross correlate the results to make the correct decisions.

Throughout the season we inoculate our soils with compost extract which Prof Von Wechmar analyzed for us to ensure optimal quality and also to determine exactly what microbes we are adding to the soils. When our compost is made, we once again analyze the soils to ensure that we are applying the right volumes of compost where needed.

The question one might ask is whether this attention to detail with the soils affects the quality of our wine and here Heather Raymond had the following to say. "By having everything available in an obtainable form for the vineyard, the plant will only take the micro and macro elements that are needed in ripening its berries". According to Heather there are only two elements that the plants over-absorb and these are potassium and nitrogen. Therefore we have to monitor the levels very carefully.

The basis of our production starts with our soil. In all our approaches we aim to get our soil back to the state it was before commercial farming was done. Our sustainable farming methods ensure that our soils remain in good balance and the +-650 kg/ha living organisms in the root zone of the vines remain in good health. We analyze the complex system of our soil and try to get the physical, chemical and biological factors in perfect balance. By doing this we ensure that the vineyards can optimize all the nutritional values of the soil and transfer this via the berries to our wines.



Healthy soils build a natural immune system into the vine



Notice the remnants of the previous year's cover crop in the rows

Never judge a bottle by its label

A wine merchant was looking for a new wine taster. A shabby drunkard turned up to apply for the position. The boss wondered how to get rid of him without causing trouble. He tested him anyway by giving him a glass of wine. He tried it and said, "It's a Muscat, French, three years old... ." "That's correct", said the boss. Another glass was handed to the applicant. "That's a cabernet, eight years old, a south-western slope, oak barrels, South Africa springs to mind." "Dead right."

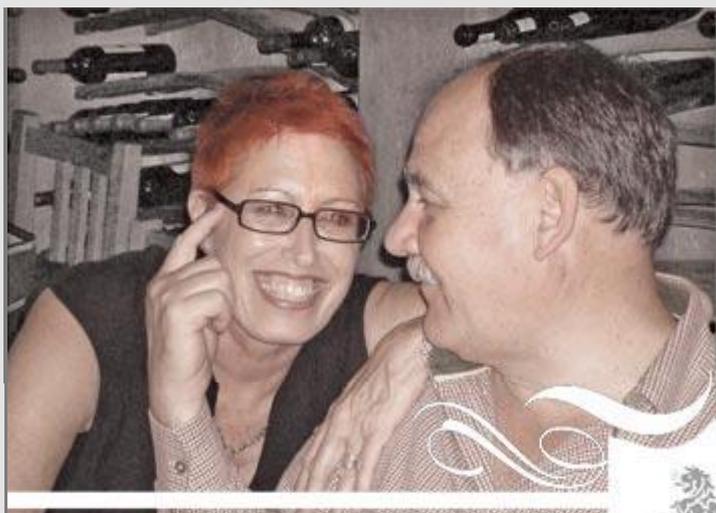
The director was astonished. He winked at his secretary who left the room and reappeared with a glass of urine. The man sniffed it and took a sip which he swilled around in his mouth. "A blonde, 26 years old, three months pregnant. And if you don't give me the job, I'll tell everyone who the father is!"

Really Good Advice which I live by.....



The correct way to treat a good wine.....
Open the bottle to allow it to breathe.
If it does not look like it's breathing, give it
mouth-to-mouth resuscitation.

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