



*Contents*



*May 2011*

DE TOREN "Z" COMING OF AGE	The latest ratings again puts De Toren "Z" in the same class as.....	<a href="#">Read more</a>
MY TOP TEN WINES IN THE NETHERLANDS	At Perswijn we as editors always put forward.....	<a href="#">Read more</a>
DE TOREN GIVES A HELPING HAND	De Toren supports many charities.....	<a href="#">Read more</a>
U S A TRIP	Emil returned recently with this menu.....	<a href="#">Read more</a>
LOCAL FANS SEEKING OUT OUR WINES ALL OVER THE WORLD	Anton van Wyk, Risk Advisory.....	<a href="#">Read more</a>
WINEMAKERS REPORT	This vintage was characterized by extreme.....	<a href="#">Read more</a>
VITICULTURE REPORT	Our 2011 vintage was decidedly drier.....	<a href="#">Read more</a>
AMAZING PHOTO OF THE FIRE IN STELLENBOSCH	A fire broke out.....	<a href="#">Read more</a>
THE GRUBENMANN'S WINE CELLAR	Tony and Yvonne Grubenmann from Switzerland...	<a href="#">Read more</a>
THE VALUE OF A DRINK	Really Good Advice which I live by...	<a href="#">Read more</a>

**ORDERING WINE**

[If you would like to order some wine, please click here to view our new online order form](#)

# The latest ratings again puts De Toren "Z" .....

in the same class as De Toren Fusion V, but more important is the consistent showing of 90 points + plus for both the wines from De Toren that makes it a safe bet to purchase any of our vintages!



Stephen Tanzer's International Wine Cellar just released a "Focus on South Africa" edition which included ratings for De Toren:

Stephen Tanzer's International Wine Cellar Rating: **91**

**2008 De Toren Z Stellenbosch** (a five-variety Bordeaux blend based on 45% merlot and 27% cabernet sauvignon blanc; the 15% malbec component was aged in American oak): Good deep red with ruby tones. Sexy aromas of blackberry, spices and violet. Suave, sweet and deep, with lovely integrated acidity contributing to the wine's seamless texture. Offers considerable early appeal but has the structure for aging too, finishing with savory, firm-edged tannins. Very much in a Right Bank style, unusual for a Bordeaux blend in South Africa.



Wine Spectator James Molesworth Rating: **90**

**2008 De Toren Z** 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.

**ORDER HERE**



Stephen Tanzer is fast becoming one of the most noted wine critics in the U S A despite his "toughness" on South African wines.



# René van Heusden, editor of Perswijn names his top ten wines

One of the 5 red wines he really liked was 2004 Fusion V Stellenbosch. Below is an extract from his article in Perswijn.

*At Perswijn we as editors always put forward our ten best wines for the year, usually at the end of the year. But we have dispensed with this and now publish our ten best when we feel ready and we are not allowed to say too much. Below a dozen wines from the last few weeks that I found above average and that deliver that "extra bit of life" Real Wine!*

## **Fusion V 2004, Stellenbosch      De Toren Private Cellar**

Bordeaux is not to be imitated but Bordeaux grapes can be found elsewhere in the world and they are making excellent wines. A wonderful example of a Bordeaux Blend is the Fusion V - the name refers to the five Bordeaux grapes - cabernet sauvignon, merlot, cabernet franc, malbec and petit verdot - from Stellenbosch. Now Stellenbosch is an extensive appellation, so we need to elaborate. The vineyard is located in the Polkadraai Hills in close proximity of the ocean - False Bay to be exact - south of Stellenbosch and relatively cool and perfectionist winemaking is in the order of the day. I had this bottle at: 1.) Yet another superb lunch with Peter Bruins, the unsurpassed master-sommelier of Bokkedoorns Restaurant, and 2.) in the company of the most charming Boeremeisie in the Netherlands 3.) an outstanding duck on my plate. It is very clear that the experience was optimal. Clouded perception, maybe?, but I do not believe it, as I paid the bill. De Toren is really good, especially if you give the wine time to develop and express itself. Beautiful mature, but still lots of potential left. Complex and rich with Cape ripeness in the fruit and clear Bordeaux traits that make the distinction. If you then have the wine in the correct setting..... Hmmm!

**Below are the other wines that made my list this time:**

### **White Wines**

Madeira - Vinhos Barbeito (White)  
Jerez Amontillado 'Sacromonte' 15 years Valdivia  
Vallée d'Aoste Muscat à Petits Grains 'Flety' 2008  
Scharzhofberger 1. Low Riesling Grosses Gewächs 2009,  
Weingut Graf von Reich Kesselstatt  
Côtes du Jura Savagnin Les Marnes Chalasses Bleues 2008  
Domaine Ganevat  
Pouilly-Fuissé is '1 Jus des Hauts de Vignes "2006  
Domaine Guffens-Heynen

### **Red Wines**

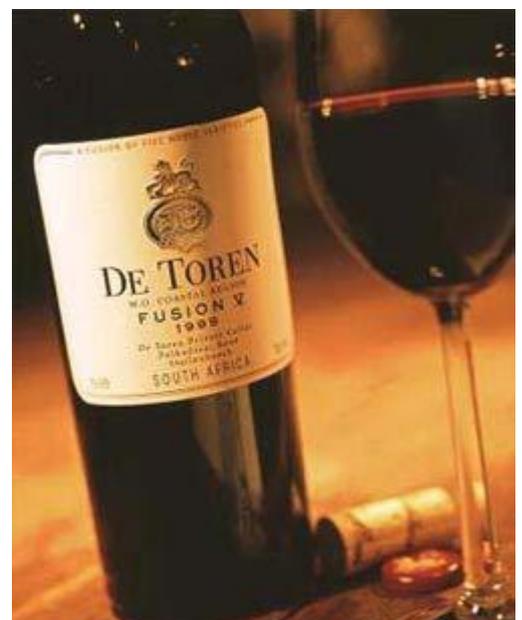
Wachau Grüner Veltliner 'Frauengärten' 2009  
Weingut Pichler-Krutzler  
Thurs Maximiano Founder's Reserve 2007, Valle de Aconcagua  
Viña Errázuriz  
Côte de Beaune Villages 1985; Maison Leroy

René van Heusden (Translated by Emil den Dulk)

[Back to top](#)



Interior of the 2 star Michelin Bokkedoorns Restaurant



# Helping to build a better future SUN SPARROWS

De Toren supports many charities by donating some of our speciality packaged wines for auction. PEN (Participate Empower and Navigate) is a non profit organisation based in Pretoria and one of their schools are Sun Sparrows Nursery School. The school caters for approximately 70 disadvantaged pre-school children with 7 teachers in Sunnyside, Pretoria. They care for the children and draw in the parents and make bursaries available for further study. Our contribution of a Magnum of Fusion V raised R5 600 of the total of R 80 000 raised at the auction.

[Back to top](#)



# A Market visit to the United States delivered many unexpected experiences

Emil returned from a marketing trip to America recently with this menu tucked into his suitcase. Rasika is currently one of Washington D C's top restaurants and has an Indian flavor that makes the foods a little more difficult to pair with fine red wines. The well known chef Vikram Sunderam did a really great job.

With us making red wine only we had to call on our importers portfolio to assist with a wonderful 6 course menu. The dinner was attended by the Cameron Hume the previous ambassador to South Africa, representatives from the South African Embassy, the World Bank and others. The menu tells the story and speaks for itself! What was amazing was the food pairing versatility of our De Toren "Z". At Rasika it paired very well with Tandoori Chicken Tikka, and at Capitol Grille in Orlando with Jalapeño Calamari and espresso dusted chocolate cake! What versatility. During his visit Emil also presented 2 dinners at Seasons 52 in Orlando and Los Angeles as well as a dinner for the La Bonne Wine Club at Barton Creek, one of Austin's most exclusive golf clubs featuring 4 golf courses.

Our wines were also listed at The Ritz Carlton, Orlando, Tchoup Choup at Universal studios, Vines and Grille, The Palm at the Hard Rock Hotel, Jiko's at Disney's Animal Kingdom and The Ravenous Pig all in the Orlando area.

[Back to top](#)

Click on the image to enlarge

**RASIKA**  
FLAVORS OF INDIA  
633 D Street, NW, Washington, DC 20004. Tel: 202-657-1222. Fax: 202-637-2444

Please join us at Rasika for a Wine Dinner featuring acclaimed De Toren winemaker Emil Den Dulk, along with several selections from the great South African portfolio of Cape Classics.

Thursday April 7, 2011 at 8:00 pm

A collection of fine wines highlighting South Africa's ever growing impact on the world of wine will be paired with a dazzling Six Course Dinner prepared by Chef Vikram Sunderam.

**First Course:**  
Dahi Chutney  
Crispy baby spinach / sweet yogurt / fermented / date chutney  
Wine: Rasika, 'Original', Chenin Blanc, 2009, Coastal Region, South Africa

**Second Course:**  
Fish Chutneywala  
Black Bass / mint coriander chutney / kachumber  
Wine: Mullerbosch, Sauvignon Blanc, 2009, Stellenbosch, South Africa

**Third Course:**  
Seekh Kabab  
Minced lamb / garam masala / mint chutney  
&  
Tandoori Chicken Tikka  
Chili / garlic / garam masala  
Wine: De Toren, 'Z', Bordeaux Style Blend, 2008, Stellenbosch, South Africa

**Fourth Course:**  
Lamb Chop  
Mace / cardamom / cashew nuts / ginger  
Wine: De Toren, 'Fusion V', Bordeaux Style Blend, 2008, Stellenbosch, South Africa

**Fifth Course:**  
Lamb Roganjosh  
Caramelized onions / tomato / garam masala  
Chicken Makhani  
Broiled chicken / tomato / fenugreek  
Dal Makhani  
Lentils / tomato / fenugreek  
Served with Basmati Rice and Bread Basket

Click on the image to enlarge

## And South Africans enjoying De Toren Wines at Seasons 52 in Orlando

Anton van Wyk, Risk Advisory Services Leader of PricewaterhouseCoopers in South Africa recently visited Florida in the United States of America. Anton is a long time fan of De Toren wines and when he saw the Fusion V on the wine list he just had to introduce it to his colleagues from England and Australia. The photo on the right shows them on the veranda overlooking the lake!

[Back to top](#)



Season's 52, on their veranda in Orlando. (South Africans, English, Australians in the group).

## The Winemakers' report on the 2011 vintage. By Charles Williams, assistant wine maker

This vintage was characterized by extreme heat, little rain and a crop that was 20 % lower than our long term averages. However, the good news is that with moderate canopy growth, due to the lower soil water availability, left the crop yield per vine in perfect balance.

Early on in the season, we became aware that extraction would not be as good as in recent years. During the growing season, we tasted BIG tannins and high levels of acidity in the grapes and this would characterize the vintage. All of these factors would play a role in determining the perfect harvesting dates, as well as on the vinification practices of individual parcels of grapes in our small fermentors.

With the extractability and phenolic ripeness in mind, we harvested 10 days later than in 2010. This year, with the bigger tannins present, it was essential to wait until the tannins were ripe and polymerized! With the addition of our refrigeration room in 2010, we were able to keep every day's hand harvested grapes cool until we could carefully sort them with a team of up to 23 people. We harvested and sorted a mere 6 tons per day.

The season gave us some nail biting moments towards the end. Some of our best Cabernet and Petit Verdot was still on the vines when we had a prediction of 50mm+ precipitation, which could have had disastrous implications for us... We decided that the grapes were not perfectly ripe yet and that we would wait and see what the weather would do. With God's grace, the weather pattern changed overnight and turned out to be only a cold front with few scattered moments of rain. We were rewarded with perfectly ripe and complex Cabernet Sauvignon and Petit Verdot. (The late ripeners)

The wines, as expected, have strong ripe tannins and no tartaric acid was added. The colour is very good, the wines at this early



stage show wonderful potential, with combinations of complex, concentrated aromatics of black and red fruits, as well as a bold but integrated mouth feel.

2011 sports a newly built malolactic fermentation room that allows us to control the temperature and humidity during this process. The Merlots are already busy with secondary malolactic fermentation (MLF) in small 225L French oak barrels in this room at exactly 22°C.

The majority of our wines are "still on the skins" busy with what is termed "post fermentation maceration". The wines are tasted every day and will only be pressed once they acquire an integrated, rich, and seamless palate!

As a team, we feel that the vintage delivered some excellent wines, a true reflection of all the passion that we put into our vineyards and winemaking practices.

[Back to top](#)

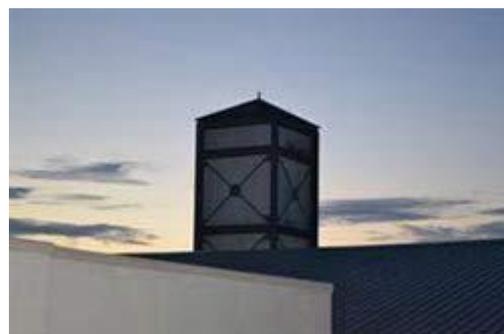


## Harvest report by Ernest Manuel, viticulturist

Our 2011 vintage was decidedly drier with fewer cold spells (37 % less rain than the long term average) but we were blessed with 502mm of rain for the season. Although we experienced a cool and windy spring, favourable conditions in September and October ensured a good flowering period. November and December were characterised by dry, windy and warm conditions and this accelerated sugar gathering phase. Careful monitoring of soil and plant moisture was necessary to ensure that we maintained a healthy canopy and good quality berries. With very little soil moisture throughout the growing season the vineyards were naturally in balance and we just needed to maintain the status quo. We were continuously buffering the vineyards with little spells of irrigation to ensure phenolic ripeness, without high sugar levels.

My overall impression of the 2011 Vintage was positive with the constant high day temperatures in the beginning of the ripening season followed by cooler day and night temperatures ensuring phenolic ripe berries with good colour, low sugar and complex flavours.

[Back to top](#)



# Stellenbosch Mountains Burning

A fire broke out in the Helderberg Mountains in Somerset West. Within hours and pushed by a strong wind the fire swept around the head into Stellenbosch. Helicopters ferrying water to the scene was seen continuously. A photograph taken from De Toren of the mountain fire clearly shows the extent. This was about 10km (+-7 miles) as the crow flies. Thirteen houses and a small hotel and acres of farmland were destroyed. Luckily De Toren was not close!

[Back to top](#)



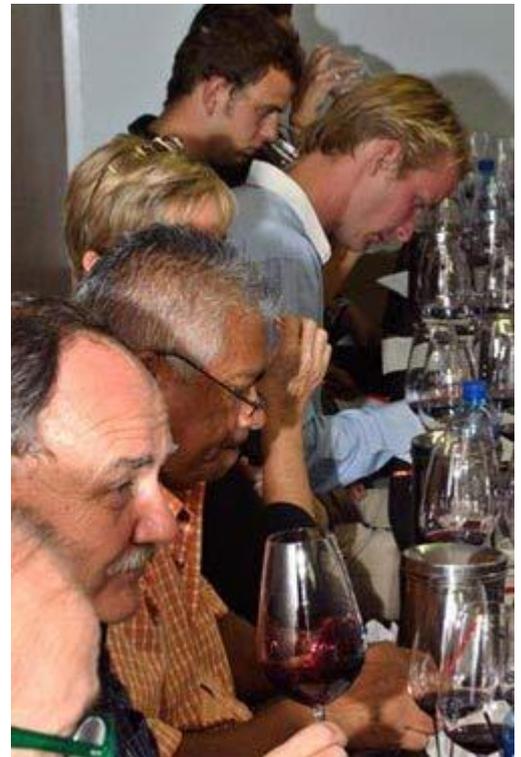
## 2010 Fusion V Blended

We have just completed the blending process for the 2010 vintage of De Toren Fusion V. This year the procedure was:

- 18 Specially invited guests tasting 12 ideas in our new Malolactic fermentation cellar. We had 3 previous vintages in the line-up and it was good to note that not one was the best wine in the line-up.
- The next tasting was held at Belthazar Restaurant in the Waterfront, Cape Town where 12 guests tasted 12 possible blends including 2 new ideas that emanated from the first tasting.
- The last tasting was held at the Saxon Boutique Hotel in Johannesburg where 10 people tasted 8 wines including 1 new blend made up.

We had 4 core tasters that attended all 4 sessions including Joakim Blackadder, the Swedish Sommelier and General Manager of The Roundhouse Restaurant in Camps bay. There were 3 specific blends that showed particularly well in all three tastings. Interesting all the wines showed a higher cabernet sauvignon component followed by merlot. The final blend is 57% Cabernet Sauvignon, 14% Merlot, 13% Malbec, 11% Cabernet franc, and 5% Petit Verdot. We are looking forward to a great 2010 vintage with tighter allocations as we only achieved 3 700 cases this year!

[Back to top](#)



Bottom up: Vaughn Johnson, Emil den Dulk, Trevor Myburg, Ingrid Motteux, Joakim Blackadder (The Roundhouse), Charles Williams

## News from Switzerland

Tony and Yvonne Grubenmann from Switzerland visited the farm for a wine tasting and then met up with Emil at Primavera Wine show in Zurich. Emil was on his whirlwind trip to this markets, Luxembourg, Germany and the U S A... The Grubenmann's very kindly forwarded the picture of their cellar proudly displaying 31 Fusion V and do not miss the magnum in the foreground

[Back to top](#)



The Grubenmann cellar in Switzerland with De Toren Fusion V taking pride of place.

## The Value of a Drink

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

**'Sometimes when I reflect back on all the wine I drink I feel shame.**

**Then I look into the glass and think about the workers in the vineyards and all of their hopes and dreams.**

**If I didn't drink this wine, they might be out of work and their dreams would be shattered.**

**Then I say to myself, 'It is better that I drink this wine and let their dreams come true than be selfish and worry about my liver.'**

**~ Jack Handy**

[Back to top](#)



**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.**



De Toren Private Cellar  
Website: [www.de-toren.com](http://www.de-toren.com)  
e-mail us: [info@de-toren.com](mailto:info@de-toren.com)  
phone us: +27 (0)21 881 3119  
fax us: +27 (0)21 881 3335

De Toren Private Cellar  
Polkadraai Road,  
Stellenbosch,  
South Africa

