



# Contents

November 2010

HOT OF THE PRESS FROM WINE SPECTATOR

The latest issue of Wine Spectator rated the De Toren Z 2008

[Read more](#)

THE ANNUAL WINEX WINE SHOW SEES THE CELEBRATIONS OF OUR 10TH VINTAGE RELEASE

2010 – The year of the World Cup for Football in South Africa sees the 10th vintage being released from De Toren.

[Read more](#)

REPORT ON THE VINTAGES IN WAITING:2009

The 2009 Vintages are now bottled.....

[Read more](#)

DE TOREN “Z” – BUILDING ON IT’S SUCCESSES

De Toren” Z” is attracting attention all over the world.

[Read more](#)

2008 VINTAGES RELEASED

Our 2008 vintages of both Fusion V and De Toren “Z” were released on 1 November.

[Read more](#)

SECRETS OF OUR SUCCESS:

There comes a time that even your best serving blocks need to be replaced.

[Read more](#)

**ORDERING WINE**

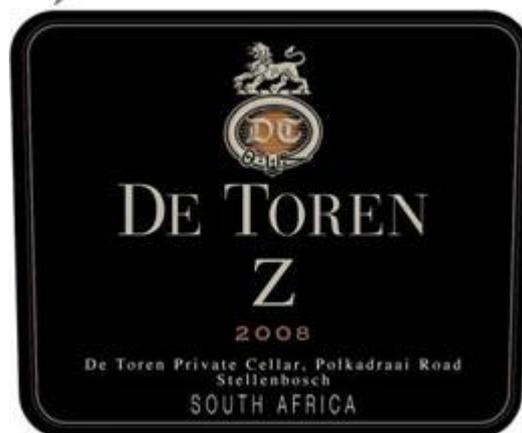
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## *Hot of the Press from Wine Spectator*

The latest issue of Wine Spectator rated the De Toren Z 2008 90 points. The first time we cracked the **90 point** barrier in this magazine for "Z".

James Molesworth in the 15 December issue described the wine as follows: Ripe and focused, displaying delightful plum and blackberry notes laced with hints of herb and dark licorice. The supple, lengthy finish relies on acidity more than toast or muscle. Well put together. Merlot, Cabernet Sauvignon, Malbec, Cabernet Franc, Petit Verdot. The wine is out in the market now or

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## *The Annual WineX Wine Show sees the celebrations of our 10th Vintage release*

2010 - The year of the World Cup for Football in South Africa sees the 10th vintage being released from De Toren. The annual WineX Exhibition at the Sandton Convention Centre saw the release of our 2008 vintages of both Fusion V and De Toren "Z".

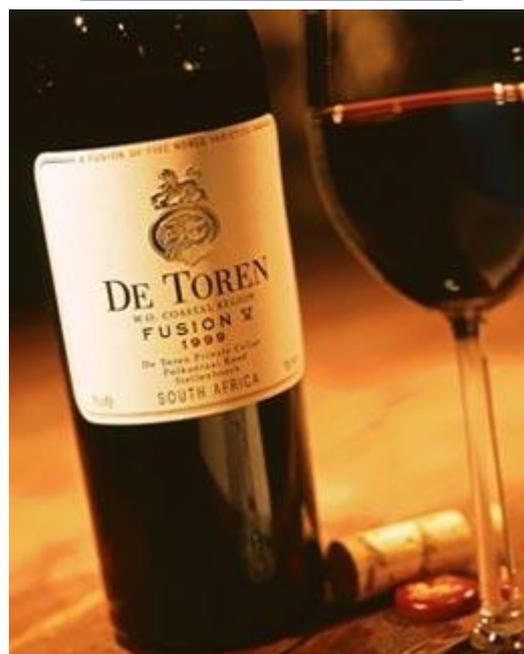
To Celebrate this we have packed six vintages from our maiden release to the magnificent 2004 vintage in a single wooden case.

This collector's item will be available only directly from the farm. (or by special request from your importer, refer to our website for details)

This specially designed pack has 1 bottle each of the 1999; 2000; 2001; 2002; 2003 and 2004 vintages which have been expertly aged in our own cellar.

- The 1999 Vintage rated 90 points by Robert Parker and Gold Medal from the IWSC was one of the turning points of how blended red wines were viewed in South Africa.
- The 2000 vintage was rated one of the top cabernet based blended red wines in the world by a panel of 150 wine specialist's in Switzerland and rated 91 points by Wine Spectator.
- The 2001 vintage saw Gold from IWSC and 91 Points from Wine Spectator. One of my personal favourites.
- The 2002 Vintage saw 5 Stars in Decanter and in Proefschrift in Holland. Very elegant!
- The 2003 Vintage got 91 Points from Wine Spectator and Best in Class at IWSC. A power house and should lie for a while.
- The 2004 Vintage is so elegant and drinking beautifully now. 91 Points Wine Spectator.

Our maiden vintage sold for over R 600.00 (+- US 100.00) per bottle at the Nederburg Auction 5 years ago.



Both our wines were also voted in the top 5 "Best Red Wines" on show at the Annual WineX show in Johannesburg last month. Just over 10% of the 14 500 visitors voted for their best wine on show at this event and our De Toren Z and Fusion V took 2 out of the top 5 spots! This certainly shows that the consumer knows what he likes!

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## *Report on the vintages in waiting: 2009*

The 2009 Vintages are now bottled and are gently going through settling and ageing in their new found homes. These wines will be carefully bottle-aged for another 7 to 11 months before being released. We expect to release the De Toren "Z" 2009 by May 2011 and the Fusion V by November 2011. Both wines are showing exceptional promise and put us in line for another great South African vintage. We have had some great weather patterns since 2005 and even the 2010 vintage in barrel looks very good! Nature has been very kind to us. We escaped the fires that ravaged Stellenbosch in 2009 and with the cooler than average temperature we experienced a long cool ripening period that built more complexity into our wines. The blend percentages for 2009 Fusion V is **Cabernet Sauvignon 60%, Cabernet Franc 12%, Merlot 10,5%, Malbec 10,5% and Petit Verdot 7,5%**. The good news is we were able to make an additional 500 cases!

The De Toren "Z" gave us a blend of **56% Merlot; 24% Cabernet Sauvignon; 14% Cabernet franc; 4% Malbec; 2% Petit Verdot**. The bad news is that there will only be 2 800 cases for the whole world! We are very excited about these two blends for 2011, but we still have a long time to wait!



## *De Toren "Z" - Building on it's Successes*

De Toren "Z" is attracting attention all over the world. Not only was it listed on First Class at Swiss Air, Wine Enthusiast also gave it a rating of 92 points.

On a recent "Snooth" blogging website we got the following descriptions of the wine:

*My goodness, this is interesting: hot slate, drying paint, wet chalk on the nose. Juicy dark fruit with soft-soft tannins, excellent acidity, and the tiniest hint of dark chocolate on the end.* Dig, 06/28/10

*Medium opacity, ruby bordering on orange, medium body, acidity, and tannins (great balance). A bit light for a bordeaux blend. Aromatically it's got it all – brambles, plums, blackcurrant, slate, graphite, tiny bit of toasty vanilla.* samantha gaw 06/28/10

*Egregiously delicious, smacks of dark chalky basement with toasted wood, strong front on the mouth with cherry and cranberry, smooth vanilla finish.* Ccarpita 06/28/10

*Fascinating dry nose of pencil lead. Ripe jammy fruit – reminds me a little of Barossa. Moderate oak, bright red cherries and a chalky finish. Really ripe and beautiful.* Solomania9 06/28/10

Personally what I find very interesting is that it appears all these people tasted the wine roughly at the same time and what a wide difference in the descriptions. From – Hot slate; drying paint; wet chalk; brambles; plums; black currant; dark chocolate; graphite; vanilla; pencil lead; red cherries; chalky basement; toasted wood.

This just shows that there is a niche for almost any wine as peoples' taste differs so much. One thing is for sure - De Toren Z does not lack in the complexity department.



## 2008 Vintages Released

Our 2008 vintages of both Fusion V and De Toren "Z" were released on 1 November. From pre release tastings there seems to be a remarkable acceptance on the taste profile delivered by the 2008 De Toren Z. This year's Merlot dominated blend sees a higher percentage of cabernet sauvignon due to an exceptional vintage for this grape variety. The blend for 2008 "Z" is: Merlot 45%; Cabernet Sauvignon 27%; Malbec 15%; Cabernet franc 7%; Petit Verdot 6%

### DE TOREN Z 2008

*This wine expresses very delegate undertones of orange zest. A second wave of flavours announces prunes, cinnamon, perfumed rose petals and sweet red fruit leaves one in anticipation for this liquid to touch the tongue. The palate is treated to a well integrated tannin structure with expressive tones of hazelnut, black currant and rounded off with a mineral finish and fresh acidity that will see this wine have a lot to offer in the future. The aftertaste leaves a lingering impression that captivates the mind.*

*This wine will compliment delicate, aromatic and flavourful foods.*

**DE TOREN FUSION V 2008** on the other hand again brings to the fore the elegance which is the hallmark of our wines. The blend percentages of Cabernet Sauvignon 56%; Cabernet franc 20%; Malbec 12%; Merlot 7% and Petit Verdot at 5% brings to the fore this year the beautiful floral flavours of Cabernet franc.

*Approach on the nose of this Cabernet Sauvignon based blend shows elegance with hints of sweet candy floss and cacao. The intense colour is confirmed by an aura of liquorice, black chocolate and blackberries. Mull this wine on your palate and it reveals well balanced tannins combined with carefully extracted oak which gives the wine the structures and depth which will become even greater with careful cellaring. River rock minerality combines with sweetness and ensures a lasting impression after a sip of this milk made for angels. A wine to be paired with robust meats and aroma filled meat dishes. Shipments have already left for the U S A.; U K; British Columbia in Canada; Germany and off course our local market.*

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*Secrets of our success:*

## PLANTING OF OUR NEW VINEYARD BLOCK

There comes a time that even your best serving blocks need to be replaced. The time has come now to replace our 6ha of 25 year old cabernet sauvignon vines. This block has been the cornerstone of our success with Fusion V since our maiden release. This block however started showing signs of leaf roll virus 2 years ago and rather than letting the disease spread to our younger blocks we decided to remove this block.

Ernest, our viticulturist in conjunction with a team of specialists from the University of Stellenbosch started an in depth study and developed a detailed strategy for replanting. First of all a cultivar needs analysis was done, followed by an intense soil analysis program culminating in 58 holes being dug and the use of the EM38 Electro Magnet Imaging analysis. We found 15 different soil types in the 6ha block.

We left the site fallow for a year after removing the old Cabernet Sauvignon, and through planting Korog, Oats and Mustard we allowed the environment to guide us to make accurate decisions. The predominant winds and wind directions on the fallow land was also studied meticulously. The process of investigating the soil before planting should be optimised, as this is the one and only opportunity in the vine's life to do so. From this analysis we decided on rootstocks to match the soil types and the resultant vigour we required from the cultivars. Soil potential in the block varied from excellent to poor. We decided to plant the heavy bearing cultivars on the poorest soil types and we decided to plant Cabernet Sauvignon; Cabernet franc; Malbec and Petit Verdot leaving out Merlot. To build complexity into the wines we also planted 7 clones over the 4 varieties. Great care was taken to ensure good soil water and nutrition content before planting by irrigating and adding compost, compost extract and bone meal. No vehicles are allowed on the block for the first two years to avoid any re-compaction. We added 10m<sup>3</sup> of self produced compost per ha to increase the humus in the soil.

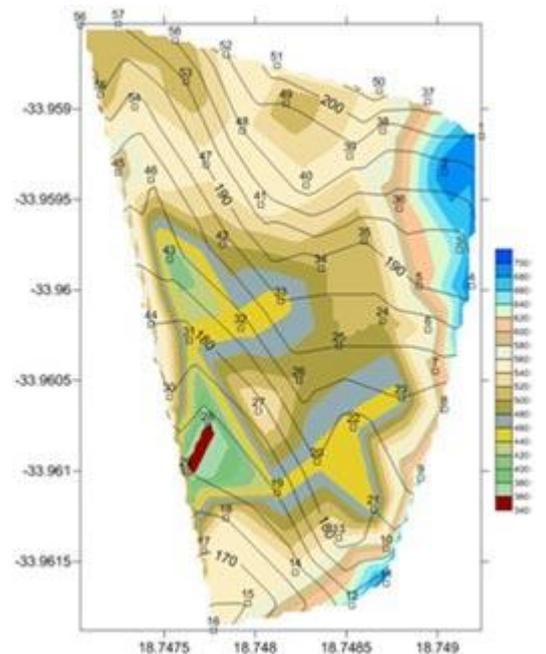
The water-holding capacity of each individual profile pit was also determined. We then had to design a very intricate irrigation system that could deliver different amounts of water to the different soil types, depending on the water holding capacity of the soil types.

All the new vines were planted this year. We now have to wait until 2015 to harvest the first real crops from this block.

With all the research and development going into planting densities, row directions, soil types, cultivars, rootstocks and clones we are hopeful of another push on quality of our wines coming 2017!

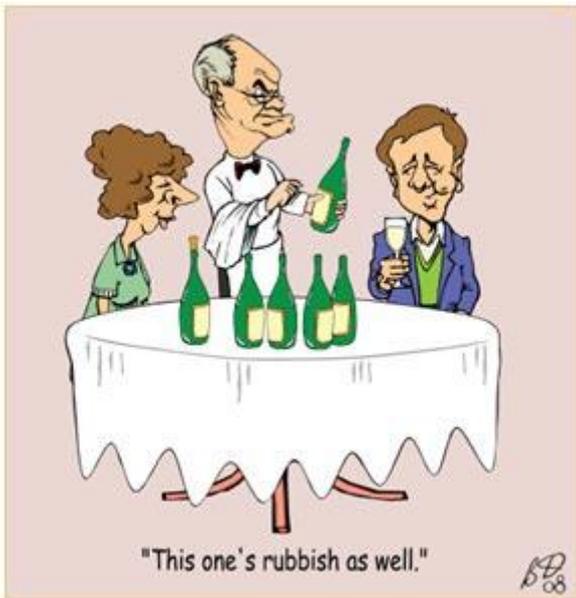


Google earth image showing the grid of holes dug for soil analysis



Enhanced soil potential differences shown in the 6ha block

**Windows has finally understood the frustrations with delays in finding our files:**



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