

Fusion News

The newsletter of DE TOREN PRIVATE CELLAR
November 2006

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ORDERING WINE

If you would like to order some wine, right click on the order form to the right, select the "Save Target As..." option, and save to your desktop.



You can then e-mail or fax the form back to us.



DE TOREN Z HITS THE MARKET BY STORM

The all new De Toren Z launched in South Africa in August. Hereafter the travels took us to Denmark, Montreal Canada, Toronto Canada and Vancouver Canada.

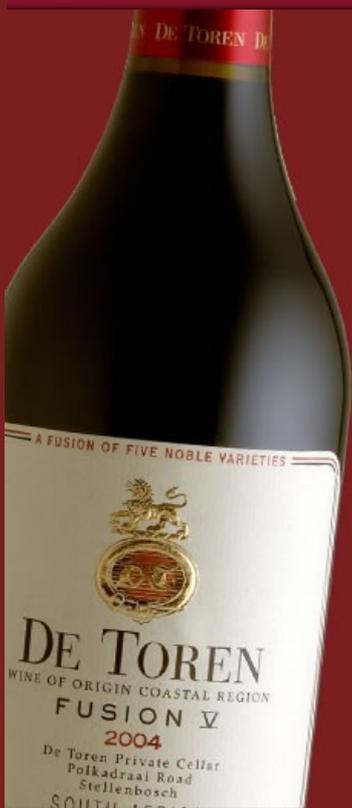
From here to New York where we presented to the press in the impressive Hearth Restaurant on [402 East 12 th Avenue, NY, NY] October 2. Here owner/chef Marco Canora paired Duck Papardelle (with black olives, Red wine and Rosemary) with De Toren Z and in Disney's Jiko Restaurant the wine was paired excellently with Lamb Curry (can you believe that!) and Mauritius we had more great fun. (See the article below).

From around the world the feedback has been phenomenal. Hot news from Expovina in Switzerland. Our importer Kapweine will be trebling their orders. We expect to be sold out by January 2006.



The 2005 De Toren Z has just been bottled and is due for release in June 2007 only. We produced 25% less so expect allocations to come!

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DE TOREN FUSION V 2004 RELEASED!

The De Toren Fusion V 2004 was released on 1 November 2006. Many of our customers responded to our pre release offer and acquired the wine at last years price!

The blend of this years Fusion has changed slightly in that Cabernet Franc is playing a more dominant role. The blend is:

Cabernet Sauvignon	55%
Cab Franc	20%
Merlot	10%
Malbec	11%
Petit Verdot	4%



The blend was finally decided by our democratic panels and 2 wines really stood out and we could not make the final decision ourselves. We enlisted the help of the renowned wine expert Mr Michael Frihdjon. We all really liked the blend with a 20% contribution made by Malbec but in the end we felt that the cabernet franc would add more structure in the longevity of the wine.

As you saw from above the public at Winex liked the wine so much that it was voted Best Red Wine at the show in both Johannesburg and Cape Town!

If you would like to order your case click [here](#)
(Sorry only one case per family)

HOT OFF THE PRESS:
**** * John Platter South African Wine Guide!

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Andre Shearer, President of our Importers Cape Classics, Steve Olson - USA Wine educator, and Emil den Dulk

THE US MARKET IS STIRRED, AND WE ARE SHAKEN !!!

Cape Classics Inc. launched the De Toren "Z" in the United States of America at Orlando 's Disney World. We were there for the support!

Few people know it but at the Epcot Centre and in the themed Disney hotels, fine dining is coming down to a fine art. So much so that at The Animal Kingdom's 5 Star JIKO Restaurant, only South African wines can be found on the wine list. Here Chef de Cuisine Anette Grecchi Gray performs miracles with South African styled dishes. She travels far and wide to source her ingredients and sources her finest curries from Durban, South Africa.

At Epcot Centre the "Party of the Senses" (which is booked out within an hour of the bookings opening) enthral the consumer by top chefs from all over the United States pairing their signature dishes with the finest wines from all over the world.

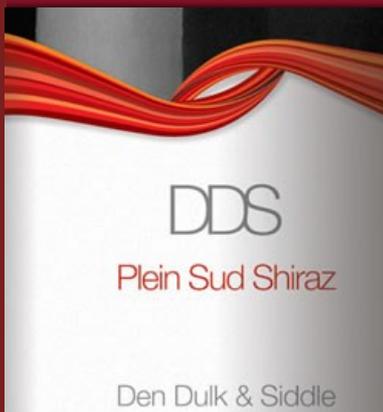
At the "Exquisite Dining" evening (also at Epcot) the tables are decked out in pure crystal stemware. A different wine is poured for each course. They have an event co coordinator, wine educator (Steve Olson, renowned in USA) and the winemakers talking. The chefs talk about their food preparations and pairings, the winery owners give background on the wines.



Emil den Dulk Jr; Carter Neville from Cape Classics and Richard Kershaw Winemaker Kanu at our stand at the Evening of the Senses in Epcot Centre

Each wine is poured at the right temperature, in a glass designed for the wine. The dishes are presented and the feast begins!

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DDS DRIEFONTEIN SHIRAZ 2004 released at Winex!

The DDS Driefontein Shiraz (2004) - a joint venture between ourselves and Domain Bertagna from Burgundy was released during the Winex shows. The second and last vintage of our joint venture wine with Domaine Bertagne was received extremely well. Although it was shown only to invitees (the bottle was kept below the table) 54 of the available 350 cases were sold. The wine was also listed by the SAQ (Liquor Control Board of Quebec) and 120 cases will go there.

This wine turned out to be an absolute stunner and has already received a silver medal at the prestigious **INTERNATIONAL WINE AND SPRITS COMPETITION IN LONDON** and a **silver medal at the Decanter International Wine Awards**. We have a couple of cases left.

If you need a special for Xmas [click here!](#)

DE TOREN WINES IN MAURITIUS



Emil den Dulk explaining De Toren wines to the guests at dinner

Andrew Milton, General Manager of the Constance Hotel Group in Mauritius tasted the 2002 Fusion V in London and loved it. At Berry Brothers Rudd at Heathrow Airport he purchased another bottle and shared this with his wife in Mauritius. He liked the wine so much that he tasked his Food and Beverage Manager, Ashok to find the estate and to place the wine on their wine lists. This he duly did and not long thereafter Jerome Faure, Group Head Sommelier, arrived at the farm.

This all accumulated in a visit by Sonette and Emil to the Prince Maurice Hotel in Mauritius.

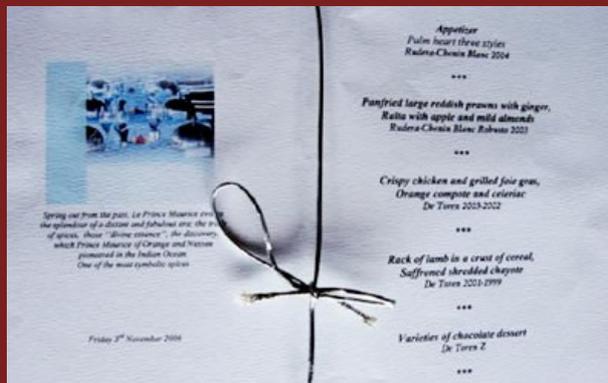
Here we trained the 15 sommeliers of the hotel on our wines. We also had the wonderful opportunity to have dinner with all the General Managers of the other Constance hotels in Mauritius, Seychelles, Maldives, Madagascar and Namibia.

At this dinner chef Manuel Schott paired our 1999, 2001, 2002 and 2003 vintages with some of his special preparations. This was not only a great opportunity for the management of the group to taste our wines, but also for us to do a vertical tasting and pair this to the food.

Menu Below:



Jerome Faure Group Head Sommelier;
Constance Hotel Group



Food pairing menu at the 5 star Prince Maurice Hotel Mauritius where Fusion V '02 and '03 was paired with Crispy chicken and grilled foie gras; Fusion 1999 and 2001 with Rack of Lamb with Saffroned shredded chayote and De Toren "Z" with a Variety of chocolate desserts!

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Emil and Sonette and a group of sommeliers from the Constance Group of Hotels

GIFT PACKS FOR CHRISTMAS

What more can you give a wine lover. A Magnum of Fusion V and 2 Peter Steger "One for All" Wine glasses in a beautiful gift box.

Peter Steger is a top sommelier from Berlin and his brother a glass maker. Together they designed the best multipurpose wine glass that brings out the very best in a wine. The stemware is crystal and has been strengthened with titanium on all the stress points.

One hundred thousand washes in a dishwasher leaves the stemware intact and without a scratch! (Hotel groups report up to 30% less breakages) And at a cost of half of the finer branded stemware available on the market currently.

[Click here](#) to place your order.

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SECRETS OF OUR SUCCESS Part 11: Research on irrigation methods

It is vitally important that grapes receive just the right amount of water so that the vines do not suffer from water stress. Water stress in a vine directs the plant to other sources within the plant to survive. In grapes the plant will turn to its fruit to obtain water. This effect sees water being withdrawn from the berry and often is accompanied by a change in flavours. These flavours are not necessarily required flavours.

In order for us to understand this process better we started trials with the University of Stellenbosch to measure the effect of various drip irrigation practises in our block of Merlot.



Storm clouds gather over De Toren

First of all probes that measure soil moisture tension up to 1,5 meter deep were sunk into the test areas. We tested: No irrigation, Double the normal irrigation, partial root drying and irrigating in the middle of the rows instead of on the ridges.

The University then harvested these allocated areas, kept them separate and micro-vinified the batches separately. The batches were tasted by the standard University tasting panel and by the Merlot Forum. Because these trials are affected by normal rainfall, we need to continue with these trials over a three year period before meaningful results will be found.

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Munkebo Kro Hotel in Ketermide in winter.

DE TOREN Z LAUNCHED IN DENMARK

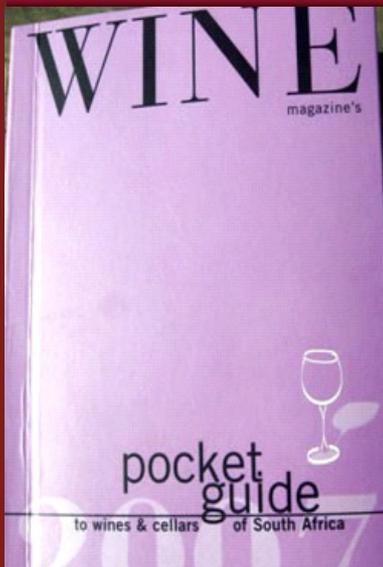
Vinens Verden in Odense, Denmark presented their portfolio of wines to over 90 specially invited trade customers at their warehouse in Odense on September 17.

Guests travelled from all over Denmark to arrive in Odense at the same time. Here a bus was waiting to ferry them to the warehouse. They had the opportunity to taste through the portfolio and to place orders for the Xmas season.

This was the occasion where we presented "Z" to the Danish market. The first allocation was immediately sold out and a second order to double up was placed immediately.

At the lunch thereafter, prepared by Annesofie & Thomas Pasfall of Munkebo Kro Hotel, one of the top small hotels/restaurants in Ketermide, Denmark, De Toren Fusion V 2003 in magnum was served with the main dish.

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WINE MAGAZINES POCKET GUIDE 2007

De Toren Private Cellar rated as one of the best wineries in the country and the Fusion V as the No 1 rated red blend in South Africa by Wine Magazine.

"There are half a dozen wines that stand out as the countries top performing Reds in WINE tasting panels with a spread of five good vintages in as many years; four blends, a Shiraz and a Pinot Noir – **one from a cellar that counts as a newcomer on the Cape wine scene**, relative to the other top wineries highlighted here, and one from the only red wine producer to have achieved a 5 Star rating with two different releases of the same variety."

Mike Froud – Wine Magazine

De Toren Fusion V was rated 4 Stars in 1999; 4½ stars in 2000; 4½ stars in 2001; 4 stars in 2002 and 3½ stars in 2003.

Buy WINE Magazines POCKET GUIDE to wine & Cellars of South Africa! Read how De Toren Fusion V was rated as South Africa's No 1 red blend! There are also piles of other good information on the great wines from South Africa.

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The Polkadraai Vineyard Walking Trail

POLKADRAAI HILLS VINEYARD WALKING TRAIL

De Toren Private Cellar and its neighbours in the Polkadraai area have developed a vineyard walking trail through the vineyards of various farms. The trail is about 4 km long and runs all along the ridge up to Kanonkop where amazing vista's of the Cape Peninsula will awe you.

You can taste wine at the various farms (by appointment) or gently stroll along the way and stop for a picnic.

The costs are R20.00 per persons and entrance to the walk and a map can be obtained from any of the members. The wine members are Amani, Beau Joubert, Bein's Wines, De Toren, Raats Family Wines and Reyneke Wines. Lunch or a couple of drinks can be had at Jakarta Restaurant or the Polkadraai Farm Stall.

Come and experience nature and have some great wines!

Look us up on www.polkadraaihills.co.za

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**Thank you for taking the time to read this newsletter.
We trust you found it enjoyable, informative and insightful into the happenings at De Toren**



DE TOREN PRIVATE CELLAR

website: www.de-toren.com

e-mail us: 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