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ORDERING WINE

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

ANOTHER 5 STAR ★★★★★ RATING FOR DE TOREN

The 2006 Vintage of De Toren Fusion V received the sought after accolade of ★★★★★ 5 stars from the John Platter Wine Guide and what a fitting way to celebrate our 10 years of making wine.

Following straight in the footsteps of the 2006 vintage, the 2007 vintage made it to the John Platter short list for 5 stars again, but did not crack it. Even more important though **Decanter** Magazine in their January 2010 edition thought the 2007 vintage was also worthy of 5 stars. This is also the second 5 star rating for De Toren in **Decanter** Magazine.

The last wine to achieve this rating was the 2002 vintage of De Toren Fusion V. We usually do not submit our wines for review by **Decanter**, but Albie Koch attended the WOSA Mega Tasting in London recently where John Cullimore of **Decanter** tasted the wine and requested it to be presented to **Decanter**.

Decanter
the world's best wine magazine



Read the review on South African Wines in the January 2010 edition of **Decanter** Magazine.

This is the first rating that came in for the 2007 vintage which was released only on 1 November 2009..

The De Toren wines are still on strict allocation and there will be even less wine available in the trade. We still have some stock on the farm. [Click Here](#) to order



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"Z" 2007 A HIT WITH THE CONSUMERS AT SOUTH AFRICA'S LARGEST CONSUMER WINE SHOW!

It seems that coffee culture is the flavour of the month for the South African Consumer. They want these flavours in their coffee, Tequila and now even in their wine.

And in Cape Town they seem to like coffee flavoured wines more than in Johannesburg. Coffee flavoured wines were voted in to the top three positions by the consumers at the Cape Town WineX show in September.

The results are just out in Johannesburg and the best wine on show was also the Diemersfontein (Coffee) Pinotage, pipping De Toren Fusion V 2007 into 2nd place.

The most exciting though of the results were that at both shows we had both of our wines voted into the top ten red wines in South Africa.

It is even more significant is that our De Toren "Z" has now appeared in the top ten red wines for 2 years in a row.

With this vote of confidence in the wine, it is not hard to understand that there will soon be a shortage in supply of this wine, forcing us to strictly allocate the supply as well.

We have already offered our readers a pre-release opportunity to get this vintage in your cellar prior to release. If you missed this offer please [Click Here](#) to order.



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THE SECRETS OF OUR SUCCESS (PART 4)

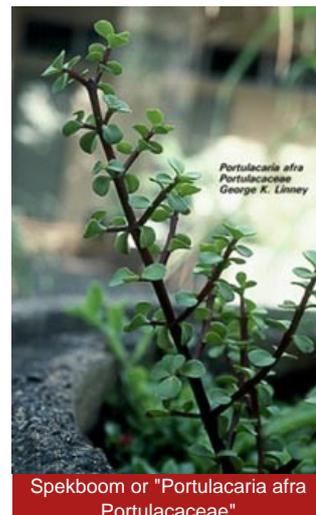
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In an effort to stay competitive in a global market where increasing demands are made by consumers for "green" products, De Toren has launched an initiative to manage and reduce the environmental impact of our operation.

Consumers around the world are becoming more aware of how their choices affect climate change, and there is often a perception that food products that have travelled vast distances have a higher impact on the environment than locally produced foods because of the fuel spent in transporting them.

But transport emissions and "air miles" are only part of the picture, and it is important to look at the overall impact the product has on the environment through its entire lifecycle. It is this impact that has become known as the carbon footprint.

"Carbon offsetting" is the process of balancing carbon emissions used in farming and wine making by reducing the equal amount of carbon elsewhere to counterbalance the carbon emissions from energy using activities. If we can offset the total carbon footprint and reduce the amount of carbon produced by our activities we become



Spekboom or "Portulacaria afra Portulacaceae"

a carbon neutral producer. Offsetting carbon emissions can be achieved through using renewable energy, energy efficient materials like low energy light bulbs, recycling bottles or using lighter bottles and other packaging or even planting trees.

The Spekboom is a shrubby leaf succulent plant, indigenous to arid areas in South Africa, also known as "elephant's food". This remarkable plant has the impressive ability to absorb large amounts of CO². A hectare of Spekboom can absorb more than four tons of carbon annually, roughly the same as a moist sub tropical forest of the same size. We have calculated that by planting a Spekboom at the end of each vineyard row we would have planted what is equal to one hectare of Spekboom using 40 tons of CO² annually. Using the Spekboom and reducing the amount of our own carbon emissions we can truly say that we are on the way to producing "greener" De Toren wines. We are currently cultivating our own saplings and will start planting in the winter!



Sources of renewable energy

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DE TOREN DECADE 2006

We have some unlucky readers who did not manage to get their hands on the very limited release of our 10th Anniversary wine De Toren DECADE.

One great supporter is Derek Prout Jones from Johannesburg (on left) proudly displays his case of De Toren DECADE in his formidable cellar.

Also note his De Toren apron.

Remember Derek, lay it down for a while..... This wine needs time!



Derek Prout Jones with his formidable wine collection

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Wine Spectator

Stirring the Lees with James Molesworth

A Sit Down with South Africa's Emil den Dulk of De Toren Another winery starts to take a close look at its dirt

Posted: Sep 30, 2009 10:12am ET

To read the interview with Wine Spectator please click on this link and scroll down to this article:

www.winespectator.com/author/index/id/jmolesworth/page/3



James Molesworth

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DINNER AT AQUAVIT NEW YORK

Our U S A Distributors held their annual portfolio tasting in New York at the Aquavit Restaurant, 65 E 55th St (between Madison Ave & Park Ave) on 6 October 2009. Most of South Africa's top winemakers attended and showed their wines to the trade.

The Portfolio show was particularly well attended and



many of the New York Distributor Lauber Imports' sales staff attended.

The show was ended off with a gala dinner in the Aquavit Restaurant where some of our countries top wines were shown. Aquavit received two three-star reviews in The New York Times (1995 and 2001), and Marcus Samuelsson won the 1999 James Beard Foundation award for "Rising Star Chef" as well as its 2003 award for "Best Chef in New York City." The renowned chef of Aquavit paired a 5 course meal with wines over the entire price spectrum.

Welcome drinks of **Excelsior Chardonnay (09)** and **Cabernet Sauvignon (07)** was served with the Hors D 'Oeuvres followed by: Seared Scallops paired with **De Morgenzon Chenin (05)** and **Rustenburg 5 Soldiers Chard (03)**.

Duck Breast mushroom risotto was paired with the elegant **Kanonkop Paul Sauer (95)** and **De Toren Fusion V (04)** and Loin of Venison paired with the youthful **Thelema Cellarmaster's Reserve (07)**.

Brown Butter Cake peach compote rounded off the evening with **2000 Vin de Constance**.

A great trade show with great wines in the portfolio was capped with a magnificent dinner in one of New York's finer Restaurants.



Entrance to Aquavit Restaurant



Interior of the Restaurant

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FORGOT TO BUY SOMEONE A CHRISTMAS GIFT?

We have produced in very limited quantities large format bottles and Gift Packs in beautiful black wooden cases. The gift packs comes with Fusion V or "Z" with 2 "Peter Steger" designed Crystal Magnum Red Wine Glasses.

[CLICK HERE](#) to go to the order form for pricing.



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Two wine-related illustrations. The left one shows a woman in a red dress holding a glass, with text: "I'm dreaming of a White Christmas.. But if the white runs out I'll drink the red". The right one shows a chef with a mustache, with text: "Wine is Good for Laughs... I cook with wine, sometimes I even add it to the food...".



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