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ORDERING WINE

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

DE TOREN PRIVATE CELLAR CELEBRATES 10 YEARS OF FINE WINE MAKING

It was about this time in 1999 that the first De Toren wines were submitted to all new oak Barrels for the first time.

The 1999 vintage was a great wine and set a new standard for blended red wine in South Africa and put De Toren on the International Wine map.

The successful recipe and hard work continued and this year we can celebrate 10 years of making fine wine. All eight the De Toren Fusion V vintages have been rated 90 points+ by Wine Spectator since its inception, making De Toren one of South Africa's most consistent high quality producers.

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.



Fusion V 1999 on display at Tintswalo

The celebrations took place at the magical venue of the [TINTSWALO BOUTIQUE HOTEL](#) on the slopes, meters from the sea, below Chapman's Peak Drive (still closed) in Hout Bay, Cape Town.



G M Ryno, his Wife Melissa and resident chef prepared a stunning four course meal, paired with the to be released De Toren "Z" 2007, the 5 star De Toren Fusion V 2006 and the main dish with our maiden vintage De Toren Fusion V 1999, desert was paired with [Patron X O Café](#) the magical Coffee infused tequila from Patron.

[Click here](#) to see the full Menu.

The lunch was ended with each guest receiving a gift bottle of our celebratory release of De Toren DECADE 2006.

Read more below...



Lauren Bekker and Catherine Shone pouring Patron Tequila on their oysters



Graham Howe, JP Rousseau, Linda Nobrega, Christian Eedes enjoying Taittinger Champagne



View from the bath at Tintswalo Atlantic

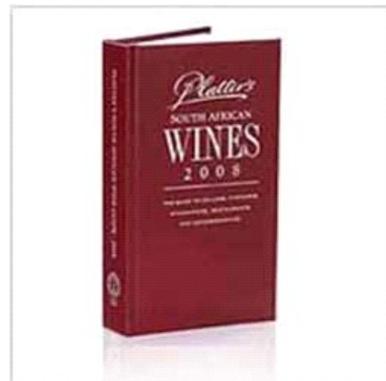
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ANOTHER FIVE STAR PLATTER NOMINATION FOR FUSION V 2007

The to be released De Toren Fusion V 2007 was submitted to the all new tasting procedure at the John Platter Wine Guide and was referred to the final panel to judge 2010 Five Star wines. Following on the success of 5 stars for the 2006 Fusion V, this is no mean feat. What it tells us that even if we do not get the Platter ultimate accolade, that there is another great vintage in the wings.

You can reserve your case of this wine now, which will be released in November. Be sure to be on the list as the 2006 vintage was sold out pretty soon after release.

[Click here](#) to reserve.



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DE TOREN DECADE 2006

We needed something very special to commemorate our 10th anniversary.

Knowing that 2006 was a great vintage and inspired by the Catena Vineyards of Argentina we decided to take our best barrels of Cabernet Sauvignon and Malbec to make a truly unique blended wine that has never been done in South Africa before.

DECADE is a blend the very best barrels of the 2006 Cabernet Sauvignon (50%) and Malbec (50%) and spent 12 months in new oak barrels.



"I remember clearly at the tasting in Beluga Restaurant in Cape Town in 2007 that we slipped this wine into the lineup. It was by far the best wine on the table." Says Albie Koch our renowned winemaker.

This wine oozes personality, bringing out the power of Cabernet Sauvignon and laced with the red fruit flavours of Malbec and mocha notes from the oak barrels. We produced 1700 bottles all of which are signed by the owner and winemaker and numbered.

The bulk of this wine will be given to our friends and lovers of Fusion V.



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"Z" 2007 NOT YET RELEASED AND ALREADY DOES WELL AT DECANTER

The De Toren "Z" 2007 is yet to be released. We were so confident about the quality that we entered the wine into the **DECANTER WORLD WINE AWARDS**.

It came back with a **silver medal**.



The 2009 Decanter World Wine Awards attracted more entries this year than any other wine competition in the world, cementing its position as the world's biggest wine competition. In total 10,285 wines were entered, more than double the amount when the competition launched six years ago. The number of

companies submitting wines increased by 23% to 2,240.

Gooseberries abound. Hints of mocha and peanut skins greet the nose with an elusive sweet undertone. Promises of pomegranate and cardamom filters through on the palate and integrates well with the fresh acidity of this vibrant blend. The soft, well managed tannins underlines the potential greatness of this wine if carefully aged. A smooth, full aftertaste captivates the mind and cajoles you to pour a second glass!

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



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THE SECRETS OF OUR SUCCESS (Part 4) Returning soils to its original condition...

Over years of farming, lack of knowledge and pressure sales of artificial fertilizer, chemical sprays, pesticides and insecticides, much of the original state of our vineyard soils and microbiological life in these soils have been debilitated

The result of this is that the balance in the terroir has been destroyed and pests of all different kinds are spreading due to their natural enemies being destroyed. Recognising this we have implemented a program of biological farming and implemented various practices in rehabilitating our terroir to enable us to grow great grapes.

[Growing and applying our own compost.](#)

Compost is formed in nature all the time as plants and animals die and decompose. This natural compost is



Rejected grapes, leaves and stems from the grape sorting process



generally called humus. Decomposition involves the breakdown of plant and animal remains into simpler components. As a result nutrients, which are essential for plant growth, are released into the soil. Decomposition is brought about by the action of decomposers which include bacteria, fungi, and earthworms. The process of decomposition is essential for the recycling of nutrients.

By making compost we imitate nature and ensure that our vineyards are healthy and productive. Compost returns nutrients to the soil, increases the soil's ability to hold water and air, and prevents erosion by binding the soil.

Composting is a cheap and hygienic way of converting waste into a clean-smelling substance that will improve the soil and make any garden flourish

We make compost out of all our vineyard cuttings, rejected grapes, grape skins, pips and stalks and other organic matter.

This compost is re applied to vineyards on areas developed by proper soil analysis.

Slowly but surely we are returning our soils to their natural state by employing organic farming methods.

Formation of the compost heaps. Note the breathers on top process



Slowly but surely we are returning our soils to their natural state by employing organic farming methods.



Crop Thinning with Ernest

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TIGER FISHING FOR THE TEAM

A promise is a promise. I dangled a carrot for our team in that if ever they were awarded a 5 star accolade, I will take the all Tiger Fishing. So fitting in our 10th anniversary that we would get this



accolade from the John Platter Wine Guide. This then set me off on planning the trip.

Eventually we select Sekoma Lodge. 80 km west of Livingstone in Zambia where the Chobe and Zambezi converges this lodge is on the Sekoma Island. This lodge focuses only on Tiger Fishing and is fully rigged for this sport. Tiger fish is pound for pound the strongest fighting freshwater fish in the world.

Unfortunately for us the Zambezi was still in flood with the levels reducing from the huge floods that killed so many people in Namibia. These were the worst floods since 1969 and at least 100 people died. In Chobe, where we were, the river reached the highest levels since 1939.

Because the river levels were so high there was lots of food for the fish and off course the fish to water ratio was reduced. Never the less Albie's Dad Johan caught the biggest Tiger and yours truly the smallest. Ernest caught a monster bream.

We knew the wine was going to be bad so we brought our own! Fusion V 2006 off course and lots of gin and tonic for the mosquitoes.

On the way back we stopped off at the Victoria Falls - in flood. What a spectacle!

This was another tough weekend in Africa!



Zambezi pre the flood Zambezi during the flood



Yours truly with the Biggest Tiger!



Johan Koch's Tiger "The smallest"



Local Transport "Mogoro" Sunset - Unbeatable!

www.sekoma.co.za

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TASTE ALL THE 2007 VINTAGES OF OUR WINES AT WINEX JOHANNESBURG



The 2007 vintage for De Toren is turning out to be a great one again. As seen above, the wines have not yet been released and already the accolades are flowing in.

The "Z" 2007 already garnered a silver medal from DECANTER and the Fusion V 2007 was already nominated for 5 stars in the John Platter Guide.

JOHANNESBURG 2009 - 27 to 30 OCTOBER - SANDTON CONVENTION CENTRE

See you there!



What has Cabernet Sauvignon got to do with an African Elephant?



Click below to find out:

<http://undertheinfluence.co.za/blog/?p=289>

Harvesting at De Toren is an early and fun affair. Enjoy this clip done in April.



Click below to find out:

<http://undertheinfluence.co.za/blog/?p=183>

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