

DE TOREN

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2007

Release Date: July 2009

TASTING NOTES:

This wine is surrounded by a prominent aura of gooseberries. 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. Even though this is a shy vintage, the soft, well managed tannins underline the potential greatness installed if the wine is carefully aged. A smooth, full aftertaste at the back of the palate captivates the mind and cajoles you to pour a second glass. Well complimented with aromatic food.

DECANTING:

To release all the flavours, please decant at least one hour before consumption. It is recommended to serve this wine at optimal temperature (15-18 degrees Celsius)

VARIETIES:

Merlot	47%
Cabernet Sauvignon	10%
Cabernet Franc	29%
Malbec	8%
Petit Verdot	6%

ANALYSIS:

Alcohol	14,5%vol
Sugar	1.84g/l
Acidity	5.87g/l
pH	3.55

MATURATION IN BARRELS:

Aged in a climatized barrel room (16 degrees Celsius at 80% humidity) for 12 months in 225 Liter French and American Oak.

AGEING POTENTIAL:

If stored in optimal conditions this wine should last 8-10 years.

PRODUCTION:

590 bottles x 1,5L Magnums
3170 x 12 cases x 750ml

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