

DE TOREN

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2008

Release Date: June 2010

TASTING NOTES:

Expressing delicate undertones of orange zest with a second wave of flavours revealing prunes, cinnamon, perfumed rose petals and sweet fruit, this wine builds anticipation towards the first sip. On the palate, a well integrated tannin structure with expressive tones of hazelnut and black currant is rounded off with a mineral finish and fresh acidity, that will see this wine mature well into the future, if carefully stored. This wine will compliment delicate, aromatic and flavourful foods.

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°C)

VARIETIES:

Merlot	45%
Cabernet Sauvignon	27%
Malbec	15%
Cabernet Franc	7%
Petit Verdot	6%

ANALYSIS:

Alcohol	14,5%Vol
Sugar	2.07g/l
Acidity	5.82g/l
pH	3.55

MATURATION IN BARRELS:

Aged in a climatized barrel room (16 degrees Celsius at 80% humidity) for 12 months in 225 Litre French and American Oak. Malbec had the benefit of American Oak.

AGEING POTENTIAL:

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

PRODUCTION:

590 bottles x 1,5L Magnums
2860 x 12 cases x 750ml

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