

DE TOREN

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2009

Release Date: June 2011

TASTING NOTES:

Rose petals, plum and blueberry abounds on the nose which leads to a frisky and well integrated acidity that brings freshness to the taste of this elegant wine. Soft, firm well rounded tannins blend well with delicate notes of cinnamon. The first impression is very much that of Merlot. The nose complements the mouth feel in structure and freshness.

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	56%
Cabernet Sauvignon	24%
Cabernet Franc	14%
Malbec	4%
Petit Verdot	2%

ANALYSIS:

Alcohol	14,5%Vol
Sugar	2.96g/l
Acidity	5.83g/l
pH	3.52

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
2700 x 12 cases x 750ml

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