

DE TOREN

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2006

Release Date: April 2008

TASTING NOTES:

Lush black fruits and a hint of raspberry explode in the mouth as the wine touches the tongue. The elegance of the lasting finish and sweet, ripe seamless flavours greet you as the wine is savoured. The fresh acidity is well balanced with the deep red fruit. Subtle, soft ripe tannins contribute to the full, complex palate which shows the sophistication of a great Merlot dominated Bordeaux styled blend. What a vintage!!

DECANTING:

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

VARIETIES:

Merlot	33%
Cabernet Sauvignon	27%
Cabernet Franc	25%
Malbec	12%
Petit Verdot	3%

ANALYSIS:

Alcohol	14.5 % vol
Sugar	2.24 g/l
Acidity	5.84 g/l
pH	3.54

MATURATION IN BARRELS

Aged in a climatized barrel room (16 degrees Celsius at 80% humidity) for 12 months in 225L 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
3300 x 12 cases x 750ml

DE TOREN PRIVATE CELLAR
POLKADRAAI ROAD STELLENBOSCH
PO BOX 48 VLOTTENBURG 7604 SOUTH AFRICA
EMAIL: info@de-toren.com WEBSITE: www.de-toren.com
TEL: +27 21 881 3119 FAX +27 21 881 3335