

DE TOREN

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2010

Release Date: July 2012

TASTING NOTES:

A dark deep colour with voluptuous floral flavour and fine notes of refined spices on the nose. Tasting this aromatic wine reveals subtle oak flavours with well integrated soft tannins. Tantalizingly sweet with a hint of aniseed, liquorish, raspberry and cranberries lending a fresh acidity to a polished round finish.

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	55%
Cabernet Sauvignon	15%
Cabernet Franc	14%
Malbec	12%
Petit Verdot	4%

ANALYSIS:

Alcohol	15%Vol
Sugar	3.25g/l
Acidity	5.56g/l
pH	3.54

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
2300 x 12 cases x 750ml

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