

# DE TOREN

## Z

2011

### TASTING NOTES

Aromas of perfectly ripe blueberries and mulberries abound on the nose. This intensely coloured wine's juicy fruit core is supported with nuances of cardamom spice and herbs as well as hints of sweet English fudge. The nose finishes off with a superb limestone minerality.

On the palate the well-integrated flavors of crème de cassis is perfectly balanced with a delicate acidity. The oak integration respectfully complements the wine's structure, ensuring fine, creamy tannins. True to the nose, the wine lingers in ones mouth with an appealing minerality long after the final sip!

### VARIETAL BLEND

58% Merlot  
18% Cabernet Franc  
11% Malbec  
10% Cabernet Sauvignon  
3% Petit Verdot

### ANALYSIS

Alcohol: 15.00%  
Sugar: 2.80g/l  
Acidity: 5.70g/l  
pH: 3.53%

### 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).

### 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

450 bottles x 1,5L Magnums  
2875 x 12 cases x 750ml

DE TOREN PRIVATE CELLAR

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