

De Toren Z 2013

The wine has a rich, dense, almost purple, plum colour.

Vibrant aromas of black and red cherries layered with hints of vanilla, "herb de Provence", and clove spice entice the senses. These dovetail into lovely nuances of creamy red fruit, supported by a gentle minerality.

On the palate, flavours of blueberries, blackcurrant, and red cherries evolve into a dense, rich finish, perfectly balanced by a clean acidity. The wine boasts fine, creamy, mouth coating tannins which contribute to a long, sophisticated finish.

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 degrees Celsius).

variety : Merlot | 42% Merlot, 21% Malbec, 16% Cabernet Franc, 12% Cabernet Sauvignon, 9% Petit Verdot

winery : De Toren Private Cellar

winemaker : _

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.9 g/l pH : 3.53 ta : 5.8 g/l

type : Red **style :** Dry

pack : Bottle **size :** 750ml **closure :** Cork

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

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 degrees Celsius).

in the cellar :

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.

PRODUCTION

525 bottles x 1,5L Magnums

2765 x 12 cases x 750 ml

13 x 3L

