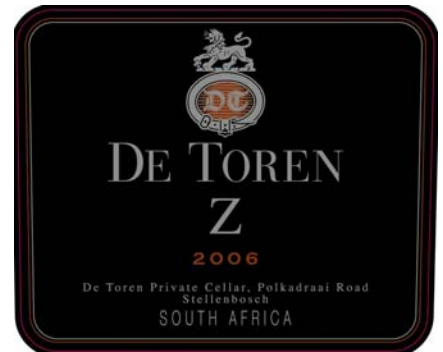




Z 2006

VITICULTURAL PRACTICES

Varietal:	33% Merlot, 27% Cabernet Sauvignon, 25% Cabernet Franc, 12% Malbec, 3% Petit Verdot
Appellation:	Stellenbosch
Soil Type:	Tukulu/Pinedene, Sertspruit/Katspruit, Estcourt
Age of Vines:	4 years
Trellising:	6 Moveable wires
Yield:	6 tons/ha
Irrigation:	Supplementary drip
Picking Date:	March – April 2006
Grape Sugar:	24° B
Acidity:	6 g/l
pH at Harvest:	3.6 – 3.7



WINEMAKING PRACTICES

Fermentation Temperature: 24 - 26° C

Method:

The grapes were handpicked in the cool, early morning hours and transported in small baskets to the winery, where they were hand sorted and destemmed in small batches. The grapes were gently crushed and gravity fed into open-top fermentation tanks, and regular manual punchdowns were performed during fermentation. The wine was basket pressed and gravity fed into 225 liter oak barrels, where it was aged for 12 months. Each varietal component was vinified and aged separately.

Wood aging: 12 months in 225 liter French oak barrels (50% new, 50% second fill).
Malbec was aged in American oak.

TECHNICAL DETAILS

RS: 2.24 g/l	pH: 3.54
TA: 5.84 g/l	Alcohol: 14.5%

Maturation potential: 5-7 years with proper storage

TASTING NOTES

This sophisticated “Right Bank-styled” Bordeaux blend debuted in the 2004 vintage as a complement to De Toren’s legendary “Left Bank-styled” Fusion V. A higher proportion of Merlot makes this delicious red softer and more approachable in its youth than its blockbuster sibling. It delivers intense, alluring aromas and flavors of plum, dark berries, and spicebox along with classic notes of tobacco, graphite and leather.

RATINGS

91 points *Wine Enthusiast* “Editors’ Choice;” 90 points Tanzer’s *International Wine Cellar*