

De Toren Fusion V 2002

The enigma of flavours is revealed as the wine opens up. With time delicate and voluptuous raspberry, black currant liquorice and sweet oal flavours come to the front. The palate shows off long lingering subtle caramel after taste.

Decanting This wine will benefit tremendously if it is decanted at least one hour before consumption. It is recommended to serve this wine at optimal temperature (15-18 degrees Celsius).

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 14% Merlot, 14% Malbec, 8% Cabernet Franc, 4% Petit Verdot,

winery : De Toren Private Cellar

winemaker : Albie Koch

wine of origin : Coastal Region

analysis : **alc** : 14.5 % vol **rs** : 2.89 g/l **pH** : 3.60 **ta** : 5.94 g/l **va** : 0.65 g/l **so2** : 82 mg/l **fso2** : 31 mg/l

type : Red **style** : Very Dry **body** : Full **taste** : Fruity **wooded**

pack : Bottle **closure** : Cork
