

De Toren Fusion V 2003

Best in class Silver - International Wine and Spirit Competition (IWSC) 2005

This harmonious classic full structure has voluptuous soft red fruit flavours that continuously compete to dominate one another as this wine spends time in the glass. Strawberries, black currant, liquorice and sweet oak flavours are rounded off with fine cinnamon and caramel fudge, which lingers long after swallowing. The well balanced tannin structure in combination with the wine's intense flavours will ensure that this great vintage stands proud as it improves in the bottle over the next couple of years. 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°C)

variety : Cabernet Sauvignon | 55% Cabernet Sauvignon, 18% Merlot, 14.5% Malbec, 9.5% Cabernet Franc, 3% Petit Verdot

winery : De Toren Private Cellar

winemaker : Albie Koch

wine of origin : Coastal Region

analysis : alc : 14.5 % vol rs : 2.04 g/l pH : 3.57 ta : 5.94 g/l

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

pack : Bottle **closure :** Cork

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ageing : If stored in optimal conditions this wine should last 10 - 15 years.

in the cellar : Aged in a climatized barrel room (16°C at 80% humidity) for 12 months in 50% new and 50% second fill, 225 litre Oak barrels. Ninety percent French Oak and Malbec had the benefit American Oak.

