

De Toren Fusion V 2000

Deep red wine with well rounded tannins, full structure, intense aromatic flavours of fruit cake, red berries, licorice and chocolate integrate well. Intense colour, Berry, cassis and evident oak marry beautifully in the nose. Palate medium-bodied with great elegance: ripe, dense tannins and persistence in the length.

Serve with poultry, pastas, grilled meats. **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, 13% Cabernet Franc, 13% Malbec, 10% Merlot, 4% Petit Verdot

winery : De Toren Private Cellar

winemaker : Albie Koch

wine of origin : Coastal Region

analysis : alc : 13.5 % vol rs : 1.80 g/l pH : 3.6 ta : 2.14 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : Can be enjoyed now and will mature well over the next 10 to 15 years.

in the cellar : Matured for 12 months in new and 2nd fill 225 litre tight-grained French and American oak barrels.

Production

2000 x 12 cases x 750ml