

## De Toren Fusion V 2004

A very complex flavour profile of cloves, black fruit cinnamon and liquorice on the approach gives way to a rich creaminess with a long lingering after taste. The five varietals have integrated beautifully with the oak and is in perfect balance with integrated acidity giving the platform for freshness that will insure great ageing in the years to come

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 | 55% Cabernet Sauvignon, 20% Cabernet Franc, 11% Malbec, 10% Merlot, 4% Petit Verdot

**winery :** De Toren Private Cellar

**winemaker :** Albie Koch

**wine of origin :** Coastal Region

**analysis :** alc : 14.5 % vol rs : 1.68 g/l pH : 3.61 ta : 5.75 g/l

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

**pack :** Bottle **closure :** Cork

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

**in the cellar :** Aged in a climatized barrel room (16 degrees Celsius 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 of American Oak.

### Production

525 Magnums

3600 x 12 cases x 750ml

3220 x 375ml