

De Toren Fusion V 2010

Fine spice and dark chocolate infused liquorice surprise on the nose. Tasting this aromatic and delicately concentrated wine reveals blackcurrant, dried plumbs and fresh rose petals. A hint of black pepper with a dash of rocket salad leaves finishes the taste sensation. This wine is well structured and held up by firm but elegant tannins that has a soft and sweet finish as it tip toes down your throat.

The 2009 vintage may be paired with robust meats and aroma filled red meat dishes. Decanting: To release all the flavours, please decant at least one hour before consumption. It is recommended to serve this wine at optimal temperature (15-18°C).

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 12% Cabernet Franc, 11% Malbec, 10% Merlot, 7% Petit Verdot

winery : De Toren Private Cellar

winemaker : Albie Koch

wine of origin : Coastal Region

analysis : alc : 15 % vol rs : 3.02 g/l pH : 3.54 ta : 5.88 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°C at 80% humidity) for 12 months in 50% new and 50% second fill, 225liter Oak barrels. Ninety percent French Oak and Malbec had the benefit American Oak.