



DE TOREN
PRIVATE CELLAR

DE TOREN FUSION V 2016

TASTING NOTES

De Toren Fusion V 2016 reveals a truly pure and complex flavour, with aromas of black cherry, cedar and dark berries. The preceding vintage of this robust, left-bank Bordeaux-style blend, have been granted a stellar **94 Points** by both the esteemed *Wine Enthusiast* & respected *Platter's Wine Guide*.

An exquisitely stylish departure for sophisticated connoisseur tastes is offered with each luxurious sip. Soft as spun silk, with a lingering hint of sweet fruit on the back palate, this is a wine that will only improve with age. Hence, enjoyment of this vintage will be multiplied with a few years of ageing in your cellar.

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 degrees Celsius).

VARIETIES

Cabernet Sauvignon	52%
Malbec	16%
Cabernet Franc	14%
Merlot	11%
Petit Verdot	7%

ANALYSIS

Alcohol	14.5%/vol
Sugar	2.9g/l
Acidity	5.8g/l
pH	3.54



MATURATION IN BARRELS

Aged in a climatized barrel room (16 degrees Celsius at 80% humidity) for 12 months in 50% new and 50% second fill, 225L oak barrels. Ninety percent French Oak and Malbec had the benefit of American Oak.

AGEING POTENTIAL

If stored in optimal conditions, this wine should last up to 20 years plus.

FOOD PAIRING

With nuanced and complexed flavours, our renowned *De Toren Fusion V 2016* wine pairs exceptionally well with perfectly tender grilled or roast lamb, with garlic, rosemary, and a hint of honey lemon.