

DE TOREN

FUSION V

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Release Date: 1 June 2005

TASTING NOTES:

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 this great vintage stands proud as it improves in the bottle over the next couple of years.

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)

VARIETIES:

Cabernet Sauvignon	55%
Merlot	18%
Malbec	14,5%
Cabernet Franc	9,5%
Petit Verdot	3%

ANALYSIS:

Alcohol	14,5%vol
Sugar	2.04g/l
Acidity	5.94 g/l
pH	3.57

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, 225 liter 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 10-15 years.

PRODUCTION:

1575 Magnums
3950 x 12 cases x 750ml
1080 x 375ml

DE TOREN PRIVATE CELLAR

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