



DE TOREN FUSION V 2018

TASTING NOTES:

The remarkable **De Toren Fusion V 2018 vintage** expresses great balance, purity and intensity – both on the nose and on the palate. There is a pronounced poise of red and dark fruit with a hint of sweet spice. This bold, full-bodied blend further unveils amazing depth, leading to a long finish on the palate, expressing silky tannins and oak flavours. Beautifully textured and complexed, the wine lingers with detailed flavours, inviting one's senses to the next sip.

The preceding vintage of this '**Left-Bank**' **Bordeaux-style blend** has been rated a stellar *94 Points* by the esteemed *2020 Platter's Wine Guide*. This **Platinum** awarded wine, as granted by the **South African Wine Index** in 2018, has an exquisitely stylish departure. 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	51%
Malbec	16%
Cabernet Franc	15%
Merlot	13%
Petit Verdot	5%

ANALYSIS:

Alcohol	14.70%/vol
Sugar	2.5 g/l
Acidity	5.2 g/l
pH	3.58



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 Litre 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 wine pairs exceptionally well with perfectly tender grilled or roast lamb, with garlic, rosemary and a hint of honey lemon.