



# DE TOREN

## FUSION V

2007

### VITICULTURAL PRACTICES

Varietals:	55% Cabernet Sauvignon, 15% Cabernet Franc, 15% Malbec, 10% Merlot, 5% Petit Verdot
Appellation:	Stellenbosch
Soil Type:	Tukulu/Pinedene, Sertspruit/Katspruit, Estcourt
Age of Vines:	9-20 years
Trellising:	6 moveable wires
Yield:	7-9 tons/ha
Irrigation:	Supplementary drip



### WINEMAKING PRACTICES

Fermentation Temperature: 28° C

Method:

The grapes were hand picked in the cool, early morning hours and transported in small baskets to the winery, where they were hand sorted and destemmed in small batches. The grapes were gently crushed and gravity fed into fermentation tanks, and regular manual punchdowns were performed during fermentation. The wine was basket pressed and gravity fed into 225 liter oak barrels, where it was aged for 12 months. Each varietal component was vinified and aged separately.

Wood aging: 12 months in French 225 liter oak barrels (50% new, 50% second fill).  
Malbec was aged 12 months in American oak.

### TECHNICAL DETAILS

RS:	2.1 g/l	pH:	3.56
TA:	5.85 g/l	Alcohol:	14.5%

Maturation potential: 10+ years with proper storage

### TASTING NOTES

The Cape's first five-varietal Bordeaux blend, Fusion V has become one of South Africa's most sought-after and iconic bottlings. Stylish and seductive, it flaunts concentrated flavors of black currant, licorice, dark chocolate, and spice. Silky tannins, a seamless structure, and an elegant minerality add to the alluring complexity of this ageworthy, Cab-dominated blend.

### RATINGS

93 points *Wine Enthusiast* "Editor's Choice"; 91 points *Wine Spectator*