

Veenwouden Classic 2002

John Platter Wine Guide 2005 - 4 ½ stars.

The Veenwouden Classic 2002 has an opaque purple colour, offering provocative aromas of sweet pure crushed black fruits, cassis, mixed with espresso, toasty oak and lead pencil. It possesses admirable depth, and ripeness with an exquisite balance and ends with tremendous length.

Roast lamb or beef, lamb chops, steak with berry jus.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 35% Merlot, 10% Cabernet Franc, 5% Malbec

winery : Veenwouden Private Cellar

winemaker : Marcel van der Walt

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.9 g/l pH : 3.72 ta : 5.1 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

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Proefschrift, NL, 2006 - Top 10 Red, Nr 1

FairbairnCapital Trophy Show 2005- Silver

Swiss Int. Airline Awards 2005- Silver

IWSC 2005 - Best in Class

Only SA wine served at Nobel Prize Giving

Gala Dinner 2006, Sweden. (Served with Main Course)

ageing : +12 years

in the cellar : Barrel maturation: 24 months in 70% new, 30% second fill French oak.

