

Veenwouden Merlot 2002

2007 Concours Mondial de Bruxelles Silver Medal

Old Mutual Trophy Wine Show 2006 - Bronze

John Platter Wine Guide 2005 - 4½ stars

The saturated dense purple coloured Veenwouden Merlot 2002 exhibits big, sweet blackberry and dark cherry aromas with some smoke, liquorice, iron and a dash of roasted coffee. On the palate it has outstanding freshness, rich ripe fruit, good underlying acidity and soft ripe tannins with a layered finish and an exceptionally long lingering aftertaste.

Duck with red berry jus, springbok with red berry or chocolate jus.

variety : Merlot | 90% Merlot, 10% Cabernet Sauvignon

winery : Veenwouden Private Cellar

winemaker : Marcel van der Walt

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.9 g/l pH : 3.67 ta : 5,2 g/l

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

pack : Bottle **closure :** Cork

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Proefschrift, NL, 2006 - Top 10 Red

Concourse Mondial Bruxelles 2007: Silver

ageing : +10 years

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

