

Veenwouden Classic 2003

2007 Michelangelo International Wine Awards - Silver

The Veenwouden Classic 2003 has an opaque purple colour, offering provocative aromas of pure crushed blackcurrants, blackberries, liquorice and a hint of violets. It possesses admirable depth and ripeness with refreshing acidity and a long aftertaste.

This wine will go well with: Roast lamb or beef, casseroles, stews, lamb chops, steak with blackcurrant juice or mushroom sauce.

variety : Cabernet Sauvignon | 47% Cabernet Sauvignon, 43% Merlot, 7% Cabernet Franc, 3% Malbec

winery : Veenwouden Private Cellar

winemaker : Marcel van der Walt

wine of origin : Coastal

analysis : alc : 14. % vol rs : 2.2 g/l pH : 3.47 ta : 5.5 g/l

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

pack : Bottle **closure :** Cork

John Platter - 4½ stars

ageing : +12 years

in the cellar : Barrel maturation: 24 months in 80% new and 20% second fill French oak.

