

Veenwouden Merlot 2003

The saturated dense purple coloured Veenwouden Merlot 2003 exhibits big blackberry, raspberry, cranberry, dark chocolate and a hint of roasted coffee. On the palate it has good underlying acidity with rich, ripe fruit, soft tannins and a lingering aftertaste.

Duck with cranberry jus, springbok with cranberry or chocolate jus.

variety : Merlot | 92% Merlot, 8% Cabernet Sauvignon

winery : Veenwouden Private Cellar

winemaker : Marcel van der Walt

wine of origin : Coastal

analysis : alc : 14. % vol rs : 2.1 g/l pH : 3.42 ta : 5.5 g/l

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

pack : Bottle **closure :** Cork

John Platter - 4½ stars

ageing : +10 years

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

