

Veenwouden Classic 2005

This Bordeaux blend has a dense, saturated purple colour with an aromatic offering of liquorice, violets and crushed dark mulberry. This is followed on the palate by cassis, a hint of espresso roast and lead pencil. This full-bodied wine exhibits terrific extract with ripe tannins, exquisite balance and long supple velvety finish.

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

variety : Cabernet Sauvignon | 51% Cabernet Sauvignon, 34% Merlot, 12% Cabernet Franc, 3% Malbec

winery : Veenwouden Private Cellar

winemaker : Marcel van der Walt

wine of origin : Coastal

analysis : **alc** : 14.0 % vol **rs** : 2.24 g/l **pH** : 3.47 **ta** : 5.64 g/l

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

pack : Bottle **closure** : Cork

John Platter - 4½ stars

Bremen Wine Challenge 2010 - Gold

La Sélection 2010 Switzerland - Médaille d'or

ageing : +12 years

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

