

Veenwouden Classic Reserve 2006

The Veenwouden Classic 2006 has dense, saturated purple colour with aromatic offerings of violet, cigar box, chocolate and crushed dark mulberry. This is followed on the palate by cassis and a hint of espresso roast. This full-bodied wine exhibits terrific extract with ripe tannins, exquisite balance and a long subtle velvety finish.

This wine will go well with: Roast Lamb or Beef, steak with berry jus. Rich hearty casseroles.

variety : Cabernet Sauvignon | 63% Cabernet Sauvignon, 19% Cabernet Franc, 12% Merlot, 6% Malbec

winery : Veenwouden Private Cellar

winemaker : Marcel van der Walt

wine of origin : Coastal

analysis: alc : 14.0 % vol rs : 4.2 g/l pH : 3.6 ta : 5.6 g/l

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

pack : Bottle **closure :** Cork

John Platter - 4½ stars
Santam classic Trophy 2010 - Gold

ageing : 12 years

4 - 10 years from vintage, best between 6 an 8 years

in the cellar : Barrel maturation: 24 months in: 80% new and 20% second fill 225lt French oak barrels.

