

## 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 | 57% Cabernet Sauvignon, 20% Merlot, 14% Cabernet Franc, 9% Malbec

**winery :** Veenwouden Private Cellar

**winemaker :** Marcel van der Walt

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol    rs : 2.2 g/l    ta : 5.4 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.