

VEENWouden RENEVATIO 2006



analysis

Alcohol: 14% vol
pH: 2.8
RS: 3.76 g/l
Total Acid: 5.8 g/l

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tasting notes

This VEENWouden BLEND exhibits pronounced berry, mocha-chocolate flavours and well harmonised tannins. Its appealing silky texture makes it the most seductive Veenwouden to date!

ageing potential

15+ years

blend information

64% Shiraz, 19% Merlot, 17% Cabernet Sauvignon

consumption

6 - 10 years from vintage

food pairing

Roast Lamb or Beef, steak with berry jus. Rich hearty casseroles.

in the cellar

Barrel maturation: 24 months in 225lt French oak barrels.