


VEENWOUDEN CLASSIC 2009



analysis

Alcohol: 14.0% vol
pH: 3.74
RS: 2 g/l
Total Acid: 5.9 g/l

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tasting notes

The Veenwouden Classic 2009 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.

ageing potential

12 years

blend information

70% Cabernet Sauvignon, 9% Merlot, 8% Cabernet Franc, 8% Petit Verdot, 5% Malbec.

consumption

4 – 10 years from vintage, best between 6 and 8 years.

food pairing

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

in the cellar

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