

# VEENWouden MERLOT RESERVE 2011

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## analysis

Alcohol: 14.5% vol  
pH: 3.65  
RS: 3.5 g/l  
Total Acid: 5.4 g/l



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## tasting notes

The ruby coloured Veenwouden Merlot Reserve 2010 is an elegant wine that exhibits flavours of raspberry, strawberry and cherry in dark mocca chocolate. On the palate it has good underlying acidity with rich, ripe fruit, soft tannins and a lingering aftertaste. This is an elegant wine with finesse.

## ageing potential

10+ years

## food pairing

Duck with cranberry jus; Springbok fillet with a cranberry or chocolate jus.

## in the cellar

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