

Rust en Vrede Estate Merlot 2003

Colour : Crimson garnet.

Aroma : Red berries, fruitcake, floral notes and perfume balanced with subtle oak.

Palate : Rich, concentrated red berry flavours.

Vanilla, prune and fruitcake add further personality to this wine made for seafood and lighter meat dishes. Velvety, the finish lingers with loads of spice. Accessible now, this wine shows legs that require ageing in the bottle.

variety : Merlot | 100% Merlot

winery : Rust en Vrede Wine Estate

winemaker : Louis Strydom

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.6 g/l pH : 3.72 ta : 5.5 g/l

type : Red

pack : Bottle



ageing : Enjoy this great food wine now through to 2010.

in the vineyard : Climate : Mediterranean rainfall 650mm per annum. Vineyards situated on north facing slopes and at the end of the valley - hence slightly warmer conditions that ensure a ripe fruity Merlot.

Soil : Deep red soils. A mixture of weathered granite and small percentage of clay, Clovelly and Hutton structure. No irrigation on most vineyards resulted in a fine and natural feed of water to the vines. The soils show excellent water retention where the vineyard's well developed root system look after the rest.

about the harvest: The grapes were harvested in February 2003.

in the cellar : WE 372 yeast was used and fermentation temperature was about 28°C. Fermentation on the skins took place over a period of 16-days. Malolactic fermentation followed in stainless steel tanks and was completed in the barrels. 80% of the Merlot was left to mature for 15 months in new French oak barriques and 20% in 2nd fill French oak barriques.

Rust en Vrede Wine Estate

Stellenbosch

021 881 3881

www.rustenvrede.com