

## Rust en Vrede Estate 2003

**Colour:** Deep crimson red.

**Bouquet:** Floral (rose petals), cassis, plums, mulberries and black berries with hints of white pepper. Chocolate and mocha undertone.

**Palate:** Huge structure. Ripe fruit flavours. Firm acidity. Buchu and fynbos flavours. Mouth coating tannins. Great ageing potential.

**variety :** Cabernet Sauvignon | 60% Cabernet Sauvignon, 30% Shiraz, 10% Merlot

**winery :** Rust en Vrede Wine Estate

**winemaker :** Louis Strydom

**wine of origin :** Stellenbosch

**analysis :** alc : 14.65 % vol rs : 2.9 g/l pH : 3.62 ta : 7.1 g/l

**type :** Red **style :** Dry **body :** Huge **taste :** Fruity **wooded**

**pack :** Bottle

Double Gold Veritas Awards

**ageing :** Drink now through 2018.

### in the vineyard : **Background**

Specialising in the production of red wine only, Rust en Vrede has established itself as one of South Africa 's premium red wine estates. Full-bodied and complex, Rust en Vrede wines reflect the uniqueness of the Stellenbosch terroir. Rust en Vrede is proud to be part of a remarkable three hundred year old wine tradition and continues to pursue the excellence synonymous with wines produced by Stellenbosch's private estates.

### **Climate**

Mediterranean - rainfall 650mm per annum. The vineyards are situated on north facing slopes at the end of the valley, hence the slightly warmer and moderate R&V climate, resulting in optimum grape berry ripeness. Situated in close proximity to the Atlantic Ocean, cool sea breezes help reduce the vineyard temperatures during the summer months, extending the ripening period and thus allowing for big well-structured wines to develop.

### **Soil**

The soil is a mixture of weathered granite and a small percentage of clay, Clovelly and Hutton structure. Deep and red in colour, the soil shows good water retention, allowing for only moderate vine stress during dry years. Soil moisture is carefully monitored and supplemented by drip irrigation in very dry years only.

**about the harvest:** The grapes were harvested during February and March 2003 at 24 - 26°C.

**in the cellar :** Fermented in open-top fermenters. Pumped over and the cap manually punched down five times per day. Primary fermentation took 7 days, followed by a 10 day maceration. Malolactic fermentation took place partly in steel tanks and partly in the barrels.

Following fermentation, the clones (Cabernet Sauvignon -6 clones, Shiraz - 6 clones and Merlot - 2 clones) are separately vinified. Left to mature in mostly new 300 litre French and American oak barrels for 23 months, the wine is then blended and bottled. Only after a further 18 months of bottle-maturation is the wine released.





# Rust en Vrede Wine Estate

Stellenbosch

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