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Rust en Vrede Shiraz 2002

Colour: Deep, garnet red.
Aroma: Mulberries, plums and prunes gently infused with rose petals and cinnamon. **Palate:** Mouth-filling, broad mid-palate. Well structured with liquorice, red berries and a hint of white pepper. Well-rounded tannins ending in a pleasant, long, lingering after taste. All components are well intergrated resulting in an elegant, yet powerfull wine.

variety : Shiraz | 100% Shiraz
winery : Rust en Vrede Wine Estate
winemaker : Louis Strydom
wine of origin : Stellenbosch
analysis : alc : 14 % vol rs : 2.6 g/l pH : 3.72 ta : 6.4 g/l
type : Red style : Dry body : Full taste : Mineral wooded

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 a remarkable three hundred years old tradition synonymous with wines produced by Stellenboschs private estates

Climate:
Mediterranean rainfall 650mm per annum. The vineyards are situated on north facing slopes at the upper end of the valley, hence the slightly warmer and more moderate climatic conditions, 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, this 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 has good water retention.

in the cellar : Harvested at 24B, the Shiraz was fermented in open tank fermentors and pumped over five times per day. Each Shiraz clone (6) sees a unique treatment of yeast and wood. Matured fifty percent in new French oak and fifty percent American oak (half new oak and half second fill).the wood maturation lasts 18 months. After blending the different Shiraz clones, the wine undergoes bottle-maturation for a further eighteen months before being released.

Rust en Vrede Wine Estate

Stellenbosch

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