

Rust en Vrede Cabernet Sauvignon 2003

Colour: Deep crimson.

Aroma: Classic, cassis, violets, pencil shavings with undertones of cedar.

Palate: Fresh red fruit flavours dominate with violets and cedar in the background. Tightly structured with a beautiful elegant balance.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Rust en Vrede Wine Estate

winemaker : Louis Strydom

wine of origin : Stellenbosch

analysis : alc : 14.11 % vol rs : 2.5 g/l pH : 3.69 ta : 6.5 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity 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's wines reflect the uniqueness of 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. Vineyards situated on north facing slopes and at the 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 and thus allowing for big well-structured wines to develop.

Soil:

Deep red soils. A mixture of weathered granite and 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.

in the cellar : **Vinification/Maturation:**

Fermented in open top fermentation vats, pressed and left to mature in French 300L barrels for 18 months. The Cabernet clones(6) are kept separate throughout vinification, each getting a unique treatment of yeast and wood. After 18 and four tastings, the different clones are blended, bottled and left to mature for at least 18 months before release.



Rust en Vrede Wine Estate

Stellenbosch

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