

Rust en Vrede Shiraz 2004

2008 Concours Mondial de Bruxelles â€” Gold Medal

Colour: Bright opaque red.

Aroma: This fruit driven nose is both complex and interesting, backed up by subtle chocolate and cigar box aromas.

Palate: The fruit driven aromas filter onto the palate with a soft juicy finish.

variety : Shiraz | 100% Shiraz

winery : Rust en Vrede Wine Estate

winemaker : Coenie Snyman

wine of origin : Stellenbosch

analysis : alc : 15.21 % vol rs : 3.3 g/l pH : 3.69 ta : 5.6 g/l

type : Red **style :** Dry **body :** Full **taste :** Mineral **wooded**

pack : Bottle **closure :** Cork

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in the vineyard : In-depth scientific research is embarked on before planting new vines great care is taken to seek out optimum vineyard sites (aspect, soil types, altitude, etc.) that would be most suitable to a particular varietal genetic clone. The vineyards are carefully trellised and the canopy managed in such a way so as to ensure optimum phenolic ripeness of the grapes. Two green harvests are done annually whereby the crop is reduced to between 6-8 tons per hectare to intensify flavours.



Rust en Vrede Wine Estate

Stellenbosch

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