

Rust en Vrede Estate Shiraz 1996

"French and American oak have added complexity and character. This wine is one of the finest examples of this variety. Will further be complimented when served with lamb and beef dishes. Served at 18°C"

variety : Shiraz | 100% Shiraz
winery : Rust en Vrede Wine Estate
winemaker : Louis Strydom
wine of origin : Coastal
analysis : alc : 12.5 % vol pH : 3.78 ta : 6.1 g/l
type : Red **style** : Dry **wooded**
pack : Bottle

Veritas Awards: Silver medal
Wineland Magazine (South Africa): 4/5 stars
John Platter: 4/5 stars

in the cellar : Climate

Mediterranean - 650mm per annum. Vineyards on northern slopes and at the end of the valley hence slightly warmer conditions.

Soil

Deep red soils. A mix of weathered granite and a small percentage of clay, Clovelly and Hutton structure.

Vinification/Maturing

After a very strict selection of grapes on the vines, the grapes were harvested between 28 February and 15 March 1996. Fermentation lasted about 7 days with extended skin contact for 3 days. Placed in oak barrels selected immediately after fermentation for 16 months.

Tasting notes

Colour : Deep and light cherry red, great concentration.

Aroma : Very powerful nose, exotic wood, pepper, vanilla, spicy notes and chocolate.

Pallet : Elegant, well knit oak, long complex and well balanced.



Rust en Vrede Wine Estate

Stellenbosch

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www.rustenvrede.com