

## Kleine Rust Cellar Selection Red 2008

Nice dark berry flavours and some bitter chocolate notes on the nose. The pallet is soft, sumptuous, juicy and round with elegant tannins and lots of berry fruit.

This wine will compliment food such as a Rack of lamb with a mint dressing or even a thickly cut fillet of beef.

**variety :** Cabernet Sauvignon | 36% Cabernet Sauvignon 35% Merlot 29% Shiraz

**winery :** Stellenrust Wine Estate

**winemaker :** Tertius Boshoff

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol rs : 3.2 g/l pH : 3.50 ta : 5.5 g/l

**type :** Red **wooded**

**pack :** Bottle **closure :** Screwcap

**in the vineyard :** The grapes for this wine comes from a section of vineyards on our Golden Triangle farm. The Golden Triangle is a stretch of 500 hectares which is owned by 5 farms including Stellenrust where the grapes for this StellCape red are harvested – it is globally recognised as the best red wine soil in South Africa.

**about the harvest:** Grapes are picked at optimum ripeness around 25° Balling and kept on the skin for cold maturation for at least 3 days.

**in the cellar :** This also allow some natural fermentation to take place. The juice is then inoculated with a homemade brew of yeasts including three different strains on both the Merlot and Cabernet Sauvignon.

It is fermented in stainless steel tanks between 24 - 28°C and kept on its skin for the full period of fermentation with regular pumpovers and press throughs. After fermentation, the free run juice is drained and the skins are only slightly pressed. It finishes malolactic fermentation in a stainless steel tank with some oak staves added. The wine then matures after several rackings in the tank with oak staves for 9 months.

