

Rust en Vrede Cabernet Sauvignon 2007

Colour - Opaque with a bright purple rim.

Aroma - Ripe black currant and mulberry aromas followed by dark cherry, plum and fine oak.

Palate - Deep and rich with layers of black fruit flavours balanced by some cedary oak. Signs of youthful fruit come to the fore, followed by a long, fruit-filled finish with spicy notes at the end.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Rust en Vrede Wine Estate

winemaker : Coenie Snyman

wine of origin : Stellenbosch

analysis : alc : 15.10 % vol rs : 4.0 g/l pH : 3.74 ta : 5.8 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : 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 and thus allowing for big well-structured wines to develop. 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.

about the harvest: 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 months, 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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www.rustenvrede.com