

Kleine Rust Cellar Selection Red 2009

The sole purpose of this red wine was to produce an everyday drinking red wine with good fruit and oak character, but nothing to overwhelming for greater enjoyment.

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 : 5.0 g/l pH : 3.60 ta : 5.3 g/l

type : Red **wooded**

pack : Bottle **closure :** Screwcap

in the vineyard : The grapes for this wine come from a section of vineyards on our Golden Triangle farm in the Helderberg part of Stellenbosch.

about the harvest: Grapes are picked at optimum ripeness around 25° Balling.

in the cellar : After harvest, the grapes were kept on the skin for cold maceration for at least 3 days. This also allows some natural fermentation to take place. The juice is then inoculated with a homemade brew of yeasts including three different strains.

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.

