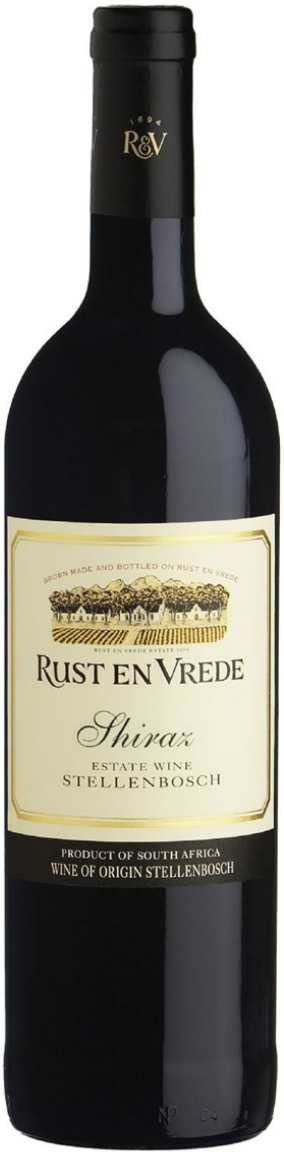
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Rust en Vrede Shiraz 2007

Colour - Bright opaque red
Aroma - There is great synergy between fruit and spice. White pepper spice being most prominent.
Palate - Coffee and mocha flavours are prevalent. Seamless integration is achieved with good mid-palate weight. A wine true to its variety.



variety : Shiraz | 100% Shiraz
winery : Rust en Vrede Wine Estate
winemaker : Coenie Snyman
wine of origin : Stellenbosch
analysis : alc : 15.5 % vol rs : 3.20 g/l pH : 3.63 ta : 6.10 g/l
type : Red style : Dry body : Full wooded
pack : Bottle closure : Cork

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.

about the harvest: The Shiraz was fermented in open tank fermentors and pumped over five times per day. Each Shiraz clone (6) sees a unique treatment of yeast and wood. Matured fifty percent in new French oak and fifty percent American oak (half new and half second fill), the wood maturation lasts 18 months. After blending the different Shiraz clones, the wine undergoes bottle-maturation for a further eighteen months before being released.

Rust en Vrede Wine Estate

Stellenbosch
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