

Rust en Vrede 1694 Classification 2007

Colour: Deep opaque.

Aroma: Coffee and dark chocolate aromas are dominant with hints of sweet vanilla.

Palate: Well integrated tannins give a full mouth feel with a lingering finish. A powerful wine offering great intensity and length.

variety : Shiraz | 58% Shiraz, 42% Cabernet Sauvignon

winery : Rust en Vrede Wine Estate

winemaker : Coenie Snyman

wine of origin : Stellenbosch

analysis : alc : 15.28 % vol rs : 2.5 g/l pH : 3.56 ta : 6.16.7 g/l

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

pack : Bottle **closure :** Cork

Wine Spectator - 93 points

Veritas Awards - Double Gold

in the vineyard : Climate

Mediterranean climate with \pm 650mm rainfall per annum. The Estate is located on the lower lying slopes of the Helderberg between 85m - 130m above sea level. Vineyards are mostly situated on north facing slopes with a small portion on north-east and north-west facing slopes to create subtle nuances in aspect. Shielded from south easterly winds by the Helderberg and Stellenbosch mountains, and from the south westerly winds by the foothills of the Helderberg, Rust en Vrede is a warmer microcosm in the Helderberg area, which is why we specialize in reds, particularly Shiraz and Cabernet Sauvignon which lend themselves to full bodied wines with powerful structure.

Soil

The soil type is Tukulu and derives from Helderberg granite. It is a mixture of decomposed granite and Table Mountain sandstone - deep and red in colour, showing good water retention which allows for only moderate vine stress during dry years. The mixture of granite and sandstone varies over the property. A higher amount of sandstone allows more drainage which results in weaker growth and more intense wines, while more granite will have higher water retention, resulting in a higher yield and more elegant wines. Soil moisture is carefully monitored and supplemented by drip irrigation.

about the harvest: Fermentation took place in open-top fermenters. Pumped over and the cap manually punched down five times per day. Primary fermentation took 7 days, followed by a 10 day maceration period. Malolactic fermentation took place partly in steel tanks and partly in barrels. Following fermentation the Shiraz and Cabernet Sauvignon clones are vinified separately and left to mature in 100% new oak barrels. Maturation took place in 75% French and 25% American oak barrels.

in the cellar : Primary fermentation took 7 days, followed by a 21 day maceration. Pumped over and the cap manually punched down 4 times a day. Malolactic fermentation in barrels. Following fermentation, the Cabernet Sauvignon and Shiraz clones are vinified separately. Matured in 75% French and 25% American oak barrels for 18 months, and then for a further 18 months in the bottle before release.



Rust en Vrede Wine Estate

Stellenbosch

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