

Rust en Vrede Estate 2007

Colour - Deep crimson Red.

Aroma - Savoury oak aromas combined with mocha coffee and pencil shavings. Hints of dark fruit, plum and cassis also come to the fore.

Palate - This wine shows great structure and balance. Initial Cabernet Sauvignon characteristics are followed up with a spicy finish from the Shiraz. Dark chocolate and berry flavours are prominent.

variety : Cabernet Sauvignon | 61% Cabernet Sauvignon, 30% Shiraz, 9% Merlot

winery : Rust en Vrede Wine Estate

winemaker : Coenie Snyman

wine of origin : Stellenbosch

analysis : alc : 15.10 % vol rs : 2.70 g/l pH : 3.73 ta : 6.30 g/l

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

pack : Bottle **closure** : Cork

Wine Spectator Magazine - 92 Points

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.

about the harvest: Fermented in open-top fermentors. Pumped over and the cap manually punched down five times per day. Primary fermentation took 7 days, followed by a 10 day maceration. Mololactic fermentation took place partly in steel tanks and partly in barrels. Following fermentation, the Cabernet Sauvignon (6 clones), Shiraz (6 clones) and Merlot (2 clones) clones are separately vinified. Left to mature in mostly new 300L French and American oak barrels for 23 months, the wine is then blended and bottled. Only after a further 18 months of bottle-maturation is the wine released.



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Stellenbosch

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