

Rust en Vrede Cabernet Sauvignon 2008

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 : 15.08 % vol rs : 3.4 g/l pH : 3.74 ta : 6.20 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: 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.

in the cellar : Colour – Opaque with a bright purple rim.

Aroma – Rhubarb and aniseed aromas are backed by cedar and a hint of cocoa powder. Dark cherry aromas are also prevalent. Palate – A well structured Cabernet with beautiful grainy tannins. Full palate weight with notes of tobacco and liquorice on the finish.



Rust en Vrede Wine Estate

Stellenbosch

021 881 3881

www.rustenvrede.com