

## 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

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[www.rustenvrede.com](http://www.rustenvrede.com)