

Rust en Vrede Shiraz 2009

Colour: Bright opaque.

Aroma: Beautiful expressive aromas of dark chocolate and subtle hints of spice.

Palate: Densely packed fruit with notes of vanilla complements a full juicy mid-palate. Seamless integration is achieved in a wine very true to its variety.

variety : Shiraz | 100% Shiraz

winery : Rust en Vrede Wine Estate

winemaker : Coenie Snyman

wine of origin : Stellenbosch

analysis : alc : 15.29 % vol rs : 3.5 g/l pH : 3.54 ta : 6.4 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : A philosophy of precision viticulture is applied. In-depth scientific research is done 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 vertically trellised and the canopy managed in such a way so as to ensure optimum phenolic ripeness of the grapes. Vineyards are managed in an environmentally conscious way.

in the cellar : The Shiraz was fermented for 7 days in open tank fermentation vats and punched down by hand four times per day. Matured for 18 months in 60% French oak and 40% American oak, each of the six Shiraz clones sees a unique treatment of yeast and wood. After blending the different Shiraz clones, the wine undergoes bottle-maturation for a further 9 months before being released.



Rust en Vrede Wine Estate

Stellenbosch

021 881 3881

www.rustenvrede.com