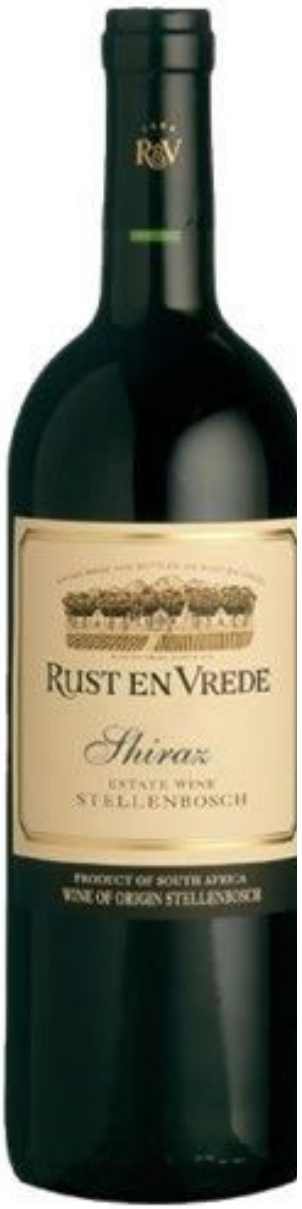
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Rust en Vrede Shiraz 2009

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