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Rust en Vrede Single Vineyard Syrah 2011

Deep Garnet Aroma – Dark chocolate and floral aromas of jasmine meld with notes of white pepper. Palate – Smooth integration of fruit and tannins with a full, juicy mid-palate that shows handsome structure. The wine has a lingering, savoury finish.



variety : Shiraz | 100% Syrah
winery : Rust en Vrede Wine Estate
winemaker : Coenie Snyman
wine of origin : Stellenbosch
analysis : **alc :** 15.76 % vol **rs :** 3.5 g/l **pH :** 3.64 **ta :** 5.6 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : **Climate**
Mediterranean climate with ±650mm rainfall per annum. The Estate is located on the lower lying slopes of the Helderberg between 85m - 130m above sea level. Vineyards are mostly situated on north facing slopes with a small portion on north-east and north-west facing slopes to create subtle nuances in aspect. Shielded from south easterly winds by the Helderberg and Stellenbosch mountains, and from the south westerly winds by the foothills of the Helderberg, Rust en Vrede is a warmer microcosm in the Helderberg area, which is why we specialize in reds, particularly Shiraz and Cabernet Sauvignon which lend themselves to full bodied wines with powerful structure.

Vineyard
The Single Vineyard is known as Block 7, which is produced the highest quality of Syrah on the Estate. The vineyard is north facing and consists of a mixture of decomposed Helderberg granite and Table Mountain sandstone, classified as Tukulu soil type with medium growth potential. The Syrah clone SH21A was grafted onto 101-14 rootstock and the vines planted in 1998. The vineyard is 2.3 hectares with 2850 vines per hectare. In 2011 this vineyard yielded 6 ton/ha. The sections were vinified separately.

about the harvest: The grapes were harvested according to NDVI growth patterns in 3 sections on the 22nd and 24th of February and the 1st of March 2011 at 26.5 balling.

in the cellar : Fermentation took place in open top fermentation vats for 7 days at 28°C, with the cap manually punched down 4 times a day. Fermentation is followed by 10 days maceration. Malolactic fermentation took place in oak barrels and the wine was matured for 18 months in 70% French oak and 30% American oak barrels. Fifty percent of the barrels used for maturation are new oak.1670 bottles were bottled on the 26th and 28th of September 2012. A further 12 months of bottle maturation took place before the wine was released in November 2012.

Rust en Vrede Wine Estate

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