

Rust en Vrede Estate 2009

Colour: Deep crimson red.

Aroma: Cassis and pencil shavings aromas give way to subtle hints of white pepper and savoury notes.

Palate: Lovely flavours of cherry and raspberry are supported by beautifully integrated tannins. Dark chocolate and Christmas cake characteristics are also prevalent. This wine shows great structure and balance and offers beautiful complexity.

variety : Cabernet Sauvignon | 61% Cabernet Sauvignon, 31% Shiraz, 8% Merlot

winery : Rust en Vrede Wine Estate

winemaker : Coenie Snyman

wine of origin : Stellenbosch

analysis : alc : 15.36 % vol rs : 2.6 g/l pH : 3.65 ta : 6.4 g/l

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

pack : Bottle **closure :** Cork

ageing : Tasting Notes

Colour – Deep crimson red. **Aroma** – Ripe fruit and cassis aromas are beautifully integrated with subtle oak and lead pencil characteristics. **Palate** – Cedar and liquorice flavours are supported by spice and oak characteristics, giving the wine great complexity and balance.

in the vineyard : Climate

Mediterranean climate with 765mm 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.

Soil

The soil type is Tukululu and derives from Helderberg granite. It is a mixture of decomposed granite and Table Mountain sandstone - deep and red in colour, showing good water retention which allows for only moderate vine stress during dry years. The mixture of granite and sandstone varies over the property. A higher amount of sandstone allows more drainage which results in weaker growth and more intense wines, while more granite will have higher water retention, resulting in a higher yield and more elegant wines. Soil moisture is carefully monitored and supplemented by drip irrigation.

in the cellar :

Vinification

Primary fermentation took 7 days, followed by a 21 day maceration. Pumped over and the cap manually punched down 4 times a day. Malolactic fermentation in barrels. Following fermentation, the Cabernet Sauvignon, Shiraz and Merlot clones are vinified separately. Matured in 85% French and 15% American oak barrels for 18 months, and then for a further 18 months in the bottle before release.



Rust en Vrede Wine Estate

Stellenbosch

021 881 3881

www.rustenvrede.com

