

## Rust en Vrede Estate 2010

**Colour:** Deep crimson red.

**Aroma:** Aromas of cumin and cassis are supported by fresh blueberries and notes of shortbread on the finish.

**Palate:** Well integrated tannins with lush red fruit give the initial impression. Red licorice and savory flavors carries through on the palate with ample grip on the finish.

**variety :** Cabernet Sauvignon | 59% Cabernet Sauvignon, 34% Shiraz, 7% Merlot

**winery :** Rust en Vrede Wine Estate

**winemaker :** Coenie Snyman

**wine of origin :** Stellenbosch

**analysis :** alc : 15.26 % vol rs : 2.6 g/l pH : 3.6 ta : 6.0 g/l

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

**pack :** Bottle **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.

### Soil

The soil type is Tukulu 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 :** 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.



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Stellenbosch

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