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Rust en Vrede Shiraz 2011

Colour – Bright opaque.
Aroma – Dark chocolate and raspberry aromas are supported by floral notes and a subtle hint of spice.
Palate – Primary fruit follows through on the palate with fine grainy tannins. A very well structured mid palate with savoury finish.



variety : Shiraz | 100% Shiraz
winery : Rust en Vrede Wine Estate
winemaker : Coenie Snyman
wine of origin : Stellenbosch
analysis : **alc :** 14.83 % vol **rs :** 2.9 g/l **pH :** 3.48 **ta :** 5.7 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.

Vineyards & Soil
The soil type is Tukulu and derives from a mixture of decomposed Helderberg granite and Table Mountain sandstone. Soil moisture is carefully monitored and supplemented by drip irrigation. A philosophy of precision viticulture is applied. 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.

about the harvest: The grapes were harvested in February 2011.

in the cellar : Primary fermentation took 7 days, followed by 14-21 days maceration. Malolactic fermentation took place in barrels after which the wine was left to mature for 18 months in French oak. The wine undergoes bottle-maturation for a further 9 months before being released.

Rust en Vrede Wine Estate

Stellenbosch
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