

Rust en Vrede Merlot 2011

Colour: Deep ruby red.

Aroma: Ripe plum aromas with notes of dried fruit reminiscent of Christmas Cake, combined with a subtle dark chocolate undertone.

Palate: Smooth, elegant mid-palate with a good integration of soft red fruit and a subtle oak spice finish.

variety : Merlot | 100% Merlot

winery : Rust en Vrede Wine Estate

winemaker : Coenie Snyman

wine of origin : Stellenbosch

analysis : alc : 14.83 % vol rs : 3.6 g/l pH : 3.63 ta : 5.0 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Climate

Mediterranean climate with \pm 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 Tukulú 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.

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

in the cellar : Primary fermentation took 7 days, followed by a 14 day maceration. Malolactic fermentation took place in barrels after which the wine was left to mature for 14 months in French oak before its release in June 2012.

Rust en Vrede Wine Estate

Stellenbosch

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