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Rust en Vrede Single Vineyard Syrah 2009

Colour: Deep garnet.
Aroma: Jasmine and Christmas pudding aromas give way to lovely dark fruit and subtle savoury notes.
Palate: Plum and cherry flavours are supported by beautifully integrated tannins with a soft velvety finish.



variety : Shiraz | 100% Syrah
winery : Rust en Vrede Wine Estate
winemaker : Coenie Snyman
wine of origin : Stellenbosch
analysis : alc : 15.5 % vol rs : 3.0 g/l pH : 3.66 ta : 6.1 g/l
type : Red style : Dry body : Full wooded
pack : Bottle size : 0 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 2009 this vineyard yielded 5.25 ton/ha. The grapes were harvested according to NDVI growth patterns in 2 sections on the 13th and 20th of March 2009 at 26.32balling. The sections were vinified separately.

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 50% French and 50% American oak barrels. Seventy-five percent of the barrels used for maturation are new oak.1290 bottles were bottled on the 22nd of October 2010. A further 13 months of bottle maturation took place before the wine was released in December 2011.

Rust en Vrede Wine Estate

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