

Rust en Vrede Cabernet Sauvignon 2010

Colour: Bright ruby red.

Aroma: Red fruit and violet aromas lead subtle nuances of dark chocolate, liquorice and characteristic lead pencil notes also come to the fore.

Palate: The red berry and mocha flavours are supported by a well-structured, creamy mid palate with fine grainy tannins. The wine shows beautiful elegance with soft lingering finish.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Rust en Vrede Wine Estate

winemaker : Coenie Snyman

wine of origin : Stellenbosch

analysis : alc : 14.87 % vol rs : 2.5 g/l pH : 3.61 ta : 6.1 g/l

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

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

in the vineyard : A philosophy of precision viticulture is applied. In-depth scientific research is done before planting new vines - great care is taken to seek out optimum vineyard sites (aspect, soil types, altitude, etc.) that would be most suitable to a particular varietal genetic clone. 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.

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.

about the harvest: Grapes are harvested in March.

in the cellar : Fermented in open top fermentation vats for 7 days followed by 14 - 21 days maceration. Matured in French oak barrels for 18 months and undergoes three rackings during maturation. The six Cabernet clones are kept separate throughout vinification, each getting a unique treatment of yeast and wood. After 18 months in oak, the different clones are blended, bottled and left to mature for at least 9 months before release.

Rust en Vrede Wine Estate

Stellenbosch

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