

Rust en Vrede Estate Merlot 2002

Colour: Concentrated ruby.

Aroma : Upfront and balanced blend of ripe fruit flavours with subtle oak.

Palate : Rich, concentrated currant, raspberry, prune with a good chunk of fruitcake adding further personality to this wine. Crisp, ripe tannins firms up on a long finish with vanilla and herbaceous notes lingering.

variety : Merlot | 100% Merlot

winery : Rust en Vrede Wine Estate

winemaker : Louis Strydom

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.7 g/l pH : 3.65 ta : 6.5 g/l

type : Red **style :** Dry **wooded**

pack : Bottle

Veritas 2003 - Bronze

Walt Disney once said that we have to think beyond our own lifetime if we want to accomplish something truly worthwhile. With that in mind, we created this wine for your enjoyment.

ageing : A very juicy and complex Merlot accessible now with great potential to mature. Enjoy now through to 2010.

in the vineyard : Climate: Mediterranean – rainfall ± 650mm per annum. Vineyards situated on north facing slopes and at the end of the valley - hence slightly warmer conditions ensuring ripe fruit Merlot grapes.

Soil: Deep red soils. A mixture of weathered granite and a small percentage of clay - Clovelly and Hutton structure.

about the harvest: The grapes were harvested in February 2002.

in the cellar : WE 372 yeast was used and fermentation temperature was about 28°C. Fermentation on the skins took place over a period of 14- days. Malolactic fermentation followed in stainless steel tanks and was completed in the barrels. The wine was left to mature for 16 months in new French oak barriques.



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