

## Rust en Vrede Estate Wine 2001

5 Stars - John Platter 2005

International Wine & Spirit Competition 2004 - Silver

Fairbairn Capital Trophy Wine Show 2004 - Silver

Silver - International Wine and Spirit Competition (IWSC) 2005

International Wine Challenge 2005 - Bronze

Colour: Black currant.

Aroma: Rich ripe aromas of blackberry, black currant, cassis and mint.

Palate: Packed with dark berries, ripe fruit, subtle oak, backed by silky tannins with a long finish.

variety : Cabernet Sauvignon | 53% Cabernet Sauvignon, 35% Shiraz, 12% Merlot

winery : Rust en Vrede Wine Estate

winemaker : Louis Strydom

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.3 g/l pH : 3.75 ta : 6.3 g/l

type : Red style : Dry wooded

pack : Bottle

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ageing : Great ageing potential.

### in the vineyard : Background

Specialising in the production of red wine only, Rust en Vrede has established itself as one of South Africa's premium red wine estates. Full-bodied and complex, Rust en Vrede's wines reflect the uniqueness of the Stellenbosch terroir. Rust en Vrede is proud to be part of a remarkable three hundred year old wine tradition and continues to pursue the excellence synonymous with wines produced by Stellenbosch's private estates.

### Climate

Mediterranean rainfall  $\hat{A}\pm$  650mm per annum. Protected terroir high up on the Helderberg Mountain is a vital one imparting deep warm flavours to the wines. North facing and slightly warmer, the vineyard's close proximity to the Atlantic Ocean is what keep the temperatures low and extend the ripening period.

### Soil

The soil is a mixture of weathered granite and a small percentage of clay, Clovelly and Hutton structure. Deep and red in colour, the soil has good water retention.

### in the cellar : Vinification/Maturing >/b>

**Following berry-selection, the Cabernet Sauvignon (6 clones), Shiraz (6 clones) and Merlot (2 clones) clones are separately (micro-) vinified. Left to mature in 300 L French and American oak barrels for 18 months, the wines are blended and bottled. After a further 12 months of bottle-maturation the Rust en Vrede wines are released.**



## Rust en Vrede Wine Estate

Stellenbosch

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