



RUST EN VREDE

RUST EN VREDE SHIRAZ 2001

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 this and continues to pursue the excellence that has characterised wines from Stellenbosch and specifically our private estates, which undoubtedly are the heartbeat of this magnificent region.

Grape Variety

100% Shiraz

Appellation

Stellenbosch

Chemical Analysis

Alcohol – 14 vol%

pH – 3,65

Acidity – 6,4 g/l

Res. sugar – 2,7 g/l

Winemaker

Louis Strydom



Climate

Mediterranean – rainfall \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.

Vinification/Maturing

Harvested at 24°B, the Shiraz ferments in open tank fermentors and pumped over five times per day. Each Shiraz clone (6) sees a unique treatment of yeast and wood. Matured fifty percent in new American oak and the rest in second fill oak for 18 months, the wine receives bottle-maturation for a further twenty months before release.

Tasting Notes

Colour – Deep mulberry red. Aroma – Flavours of dark plum, cherry, leather, smoked bacon are infused with subtle oak. Palate – Incredible fusion of pepper, spice, cherry with floral and Eucalyptus notes. Long, clean elegant finish.