



# RUST EN VREDE

## RUST EN VREDE ESTATE SHIRAZ 2002

### **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 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.*

### **Grape Variety**

100% Shiraz

### **Appellation**

Stellenbosch

### **Analysis**

Alcohol – 14 vol%

pH – 3.72

Acidity – 6.4 g/l

Res. sugar – 2.6 g/l

### **Winemaker**

Louis Strydom

### **Climate**

*Mediterranean rainfall ± 650mm per annum. The vineyards are situated on north facing slopes at the upper end of the valley, hence the slightly warmer and more moderate climatic conditions, resulting in optimum grape berry ripeness. Situated in close proximity to the Atlantic Ocean, cool sea breezes help reduce the vineyard temperatures during the summer months, extending the ripening period, thus allowing for big well-structured wines to develop.*

### **Vineyards**

*In-depth scientific research is embarked on 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 carefully trellised and the canopy managed in such a way so as to ensure optimum phenolic ripeness of the grapes. Two 'green harvests' are done annually whereby the crop is reduced to between 6-8 tons per hectare to intensify the flavours.*

### **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 shows good water retention, allowing for only moderate vine stress during dry years. Soil moisture is carefully monitored and supplemented by drip irrigation in very dry years only.*

### **Vinification/Maturation**

*Harvested at 24°B, the Shiraz was fermented 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 French oak and fifty percent American oak (half new oak and half second fill), the wood maturation lasts 18 months. After blending the different Shiraz clones, the wine undergoes bottle-maturation for a further eighteen months before being released.*

### **Tasting notes**

**Colour** – Deep garnet red. **Aroma** – Mulberries, plums and prunes gently infused with rose petals and cinnamon.

**Palate** – Mouth-filling, broad mid-palate. Well structured with liquorice, red berries and a hint of white pepper. Well rounded tannins ending in a pleasant, long, lingering aftertaste. All components are well integrated resulting in an elegant, yet powerful wine.

