



RUST EN VREDE

RUST EN VREDE CABERNET SAUVIGNON 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% Cabernet Sauvignon

Appellation

Stellenbosch

Chemical Analysis

Alcohol – 14 vol%

pH – 3,77

Acidity – 6,4 g/l

Res. sugar – 1,6 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

Fermented in open top fermentation vats, pressed and left to mature in French 300L barrels for 18 months. The Cabernet clones (6) are kept separate throughout vinification, each getting a unique treatment of yeast and wood. After 18 months and four tastings, the different clones are blended, bottled and left to mature for at least 20 months before release.

Tasting Notes

Colour – Brick red. Aroma – Ripe black berries, cassis, pencil shavings, cedar and earth. Palate – Green pepper, ripe black berries with good fruit balanced with firm tannins. Long finish and great food wine.