

# RUST EN VREDE

## STELLENBOSCH

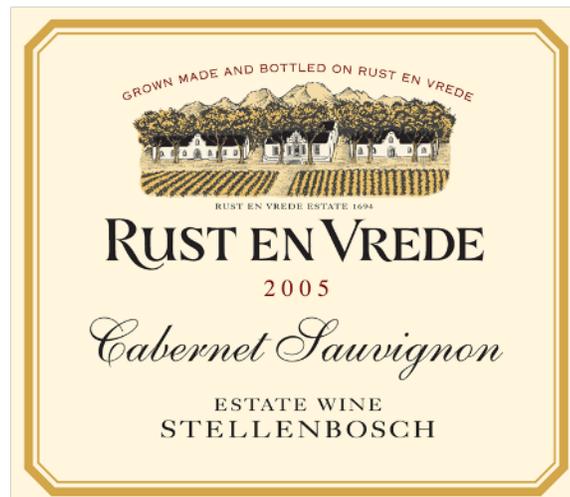
### CABERNET SAUVIGNON 2005

#### **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.

<b>Grape Variety</b>	: 100% Cabernet Sauvignon
<b>Appellation</b>	: Stellenbosch
<b>Analysis</b>	: Alcohol – 15.19 vol% : pH – 3.83 : Acidity – 6.0 g/l : Res. sugar – 3.2g/l
<b>Winemaker</b>	: Coenie Snyman



#### **Climate**

Mediterranean rainfall  $\pm$  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 and 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 flavours.

#### **Vinification**

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, the different clones are blended, bottled, and left to mature for at least 18 months before release.

#### **Tasting Notes**

**Colour** – Dark ruby colour. **Aroma** – Prominent aromas of fresh blackberries and violets with subtle hints of red fruit.

**Palate** – This wine shows great balance with well integrated tannins and a long juicy finish.