

RUST EN VREDE

STELLENBOSCH

CABERNET SAUVIGNON 2009

Background

Established in 1694, Rust en Vrede is proud to be part of a remarkable three-hundred-year-old wine tradition. Since 1977 the Engelbrecht family has specialized in the exclusive production of red wine, with the focus on Shiraz, Cabernet Sauvignon and Merlot. Proprietor Jean Engelbrecht has worked to establish Rust en Vrede as one of South Africa's premium red wine estates, with full-bodied and complex wines that reflect the uniqueness of the Helderberg terroir.

Variety: 100% Cabernet Sauvignon

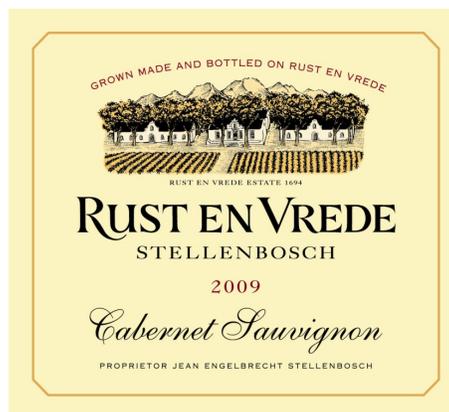
Appellation: Estate Wine, Rust en Vrede
Stellenbosch

Analysis: Alcohol – 14.71 vol%
pH – 3.7

Acidity – 6.4g/l

Res. Sugar – 2.0g/l

Winemaker: Coenie Snyman



Climate

Mediterranean climate with ± 650 mm rainfall per annum. The Estate is located on the lower lying slopes of the Helderberg between 85m -130m above sea level. Vineyards are mostly situated on north facing slopes with a small portion on north-east and north-west facing slopes to create subtle nuances in aspect. Shielded from South Easterly winds by the Helderberg and Stellenbosch mountains, and from the South Westerly winds by the foothills of the Helderberg, Rust en Vrede is a warmer microcosm in the Helderberg area, which is why we specialize in reds, particularly Shiraz and Cabernet Sauvignon which lend themselves to full bodied wines with powerful structure.

Vineyards

A philosophy of precision viticulture is applied. In-depth scientific research is done 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 vertically trellised, and the canopy managed in such a way so as to ensure optimum phenolic ripeness of the grapes. Vineyards are managed in an environmentally conscious way.

Vinification

Grapes are harvested in March. Fermented in open top fermentation vats for 7 days followed by 14-21 days maceration. Matured in French oak barrels for 18 months and undergoes three rackings during maturation. The six Cabernet clones are kept separate throughout vinification, each getting a unique treatment of yeast and wood. After 18 months in oak, the different clones are blended, bottled, and left to mature for at least 9 months before release.

Tasting Notes

Colour – Bright Ruby Red. **Aroma** – Coffee and mocha aromas give way to cassis and subtle hints of spice.

Palate – Dark berry and black forest cake flavours are supported by a well-structured mid palate with fine grainy tannins. The wine shows beautiful elegance with soft lingering finish.