

# RUST EN VREDE

## STELLENBOSCH

### SHIRAZ 2010

#### **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 its Helderberg terroir.

<b>Variety:</b>	100% Shiraz
<b>Appellation:</b>	Estate Wine, Rust en Vrede Stellenbosch
<b>Analysis:</b>	Alcohol – 15.23 vol% pH – 3.54 Acidity – 5.6g/l Res. Sugar – 3.2g/l
<b>Winemaker:</b>	Coenie Snyman



#### **Climate**

Mediterranean climate with  $\pm$  650mm 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**

The Shiraz was fermented for 7 days in open tank fermentation vats and punched down by hand four times per day. Matured for 18 months in 60% French oak and 40% American oak, each of the six Shiraz clones sees a unique treatment of yeast and wood. After blending the different Shiraz clones, the wine undergoes bottle-maturation for a further 9 months before being released.

#### **Tasting Notes**

**Colour** – Bright opaque. **Aroma** – Beautiful expressive aromas of deep plum and red fruit with a subtle undertone of fresh spice.

**Palate** – Juicy red fruit showing exceptional follow-through from the nose. A rich mid-palate mouthfeel with a well-rounded lengthy finish