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R&V
RUST EN VREDE

RUST EN VREDE ESTATE 2000

First to specialise in the exclusive production of red wine only, Rust en Vrede is now South Africa's Premium red wine estate. Our full-bodied, new-oak matured wines are a manifestation of the supremacy of the Stellenbosch region when it comes to the making of truly great red wines.

Rust en Vrede is proud to be part of this and continues to pursue the excellence that has characterized wines from Stellenbosch and specifically our private estates, which undoubtedly are the heartbeat of this magnificent region.

GRAPE VARIETY

*58% Cabernet Sauvignon
33% Shiraz
9% Merlot*

APPELLATION

Stellenbosch

WINEMAKER

Louis Strydom



CHEMICAL ANALYSIS

Alcohol – 14.3 vol%

pH – 3.66

Acidity – 5.8 g/l

Res. sugar – 2.4 g/l

CLIMATE

Mediterranean –rainfall ± 650mm per annum. Vineyards situated on north facing slopes at the end of the valley, hence slightly warmer conditions. In summer, the vineyards' close proximity to the Atlantic Ocean result in cool sea breezes that keeps temperatures lower, extending the ripening period.

SOIL

Deep red soils. A mixture of weathered granite and a small percentage of clay, Clovelly and Hutton structure.

VINIFICATION / MATURING

The Cabernet Sauvignon, Shiraz and Merlot was vinified separately and left to mature in 300 L French and American oak barrels for 18 months. The wine was then blended and bottled and left to mature.

TASTING NOTES

Colour

Inky black.

Aroma

Rich and focused current, blackberries, plum and fruit. Layers of mocha and dark chocolate.

Palate

Intense and concentrated, complex structure with the tannins thick and well integrated in the long finish.

THIS WINE

Water separates the people of the world, wine unites them.