



RUST EN VREDE

RUST EN VREDE ESTATE 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 a remarkable three hundred year old wine tradition and continues to pursue the excellence synonymous with wines produced by Stellenbosch's private estates.

Grape Variety

*53% Cabernet Sauvignon
35% Shiraz
12% Merlot*

Appellation

Stellenbosch

Chemical Analysis

*Alcohol – 14 vol%
pH – 3,75
Acidity – 6,3 g/l
Res. sugar – 2,3 g/l*

Winemaker

Louis Strydom



Climate

Mediterranean –rainfall ± 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

Following berry-selection, the Cabernet Sauvignon (6 clones), Shiraz (6 clones) and Merlot (2 clones) clones are separately (micro-) vinified. Left to mature in 300 L French and American oak barrels for 18 months, the wines are blended and bottled. After a further 12 months of bottle-maturation the Rust en Vrede wines are released.

Tasting Notes

Colour – Black current. Aroma – Rich ripe aromas of blackberry, black currant, cassis and mint. Palate – Packed with dark berries, ripe fruit, subtle oak, backed by silky tannins with a long finish. Great ageing potential.