

RUST EN VREDE

STELLENBOSCH

RUST EN VREDE ESTATE 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.

Grape Variety : 58% Cabernet
Sauvignon, 31% Shiraz,
11% Merlot

Appellation : Stellenbosch

Analysis : Alcohol – 15.10 vol%
: pH – 3.75
: Acidity – 6.2g/l
: Res. sugar – 3.3 g/l

Winemaker : 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.

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 shows good water retention, allowing for only moderate vine stress during dry years. Soil moisture is carefully monitored and supplemented by drip irrigation in very dry years only.

Vinification

Fermented in open-top fermenters. Pumped over and the cap manually punched down five times per day. Primary fermentation took 7 days, followed by a 10-day maceration. Malolactic fermentation took place partly in steel tanks and partly in barrels. Following fermentation, the Cabernet Sauvignon (6 clones), Shiraz (6 clones) and Merlot (2 clones) clones are separately vinified. Left to mature in mostly new 300L French and American oak barrels for 23 months, the wine is then blended and bottled. Only after a further 18 months of bottle-maturation is the wine released.

Tasting Notes

Colour – Deep crimson Red. **Aroma** – A strong influence of oak gives way to coffee and toffee aromas backed up by Christmas cake characteristics. **Palate** – This wine shows great complexity which is well supported by elements of dark fruit and spice. An intense wine with huge structure that offers superior ageing potential.