

# RUST EN VREDE

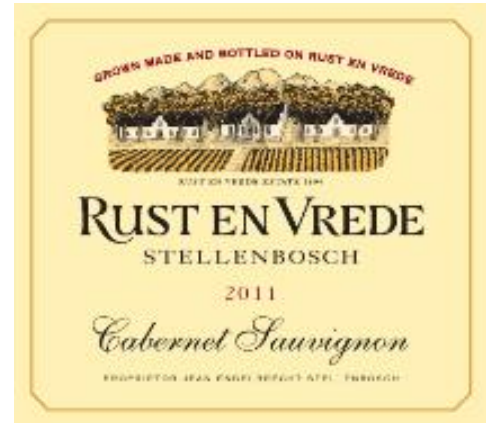
## STELLENBOSCH

### CABERNET SAUVIGNON 2011

#### **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% Cabernet Sauvignon
<b>Appellation:</b>	Estate Wine, Rust en Vrede Stellenbosch
<b>Analysis:</b>	Alcohol – 15.03vol% pH – 3.57 Acidity – 5.5g/l Res. Sugar – 2.6g/l
<b>Winemaker:</b>	Coenie Snyman



#### **Climate**

Mediterranean climate with  $\pm 650$ 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 & Soil**

The soil type is Tukululu and derives from a mixture of decomposed Helderberg granite and Table Mountain sandstone. Soil moisture is carefully monitored and supplemented by drip irrigation. A philosophy of precision viticulture is applied. 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 grapes were harvested in February 2011. Primary fermentation took 7 days, followed by 14-21 days maceration. Malolactic fermentation took place in barrels after which the wine was left to mature for 18 months in French oak. The wine undergoes bottle-maturation for a further 9 months before being released.

#### **Tasting Notes**

**Colour** – Deep Opaque

**Aroma** – Cassis and red currant aromas are infused with hints of floral characteristics.

**Palate** – A firm tannin structure is in balance with red fruit and liquorice flavours supported by a subtle oak component which fills the mid palate and carries through to the finish.