

# RUST EN VREDE

## STELLENBOSCH

### RUST EN VREDE ESTATE 1998

#### **Background**

*First to specialize 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**

60% Cabernet Sauvignon  
30% Shiraz  
10% Merlot

#### **Chemical Analysis**

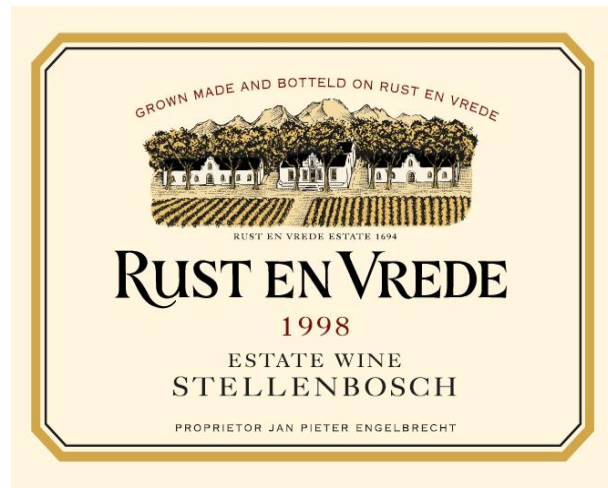
Alcohol – 13 vol%  
pH – 3,53  
Acidity – 6,6 g/l  
Res. sugar – 2,6 g/l

#### **Appellation**

Stellenbosch

#### **Winemaker**

Louis Strydom



#### **Climate**

*Mediterranean –rainfall ±650mm per annum. Vineyards situated on north facing slopes and at the end of the valley hence slightly warmer conditions.*

#### **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 another 18 months.*

#### **Tasting Notes**

**Colour** Deep purple red. **Aroma** Massively rich aromas with an array of ripe cherry and blackberry, exotically spiced. **Palate** Palate packed with these flavours – deeply concentrated. Explosively mouth filling, with a fine tannin finish.

#### **THIS WINE**

*It is not so important to make a serious wine as it is to be serious about making wine.*