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**R&V**  
**RUST EN VREDE**

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## **RUST EN VREDE ESTATE 2000**

### **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 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

### **Chemical Analysis**

Alcohol – 14,3 vol%  
pH – 3,66  
Acidity– 5,8 g/l  
Res. sugar – 2,4 g/l

### **Winemaker**

Louis Strydom

### **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 were vinified separately and left to mature in 300 L French and American oak barrels for 18 months. The wine was then blended and bottled to mature for a further 12 months before release.*

### **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.

