

RUST EN VREDE

STELLENBOSCH

Rust en Vrede Single Vineyard Syrah 2008

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 : 100% Syrah

Appellation : Stellenbosch

Analysis : Alcohol – 14.89 vol%
: pH – 3.69
: Acidity – 6.2g/l
: Res. sugar – 2.9 g/l

Winemaker : Coenie Snyman



Climate

Mediterranean rainfall ± 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

The fermentation of this single-vineyard Syrah takes place 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 period. Malolactic fermentation took place partly in steel tanks and partly in barrels. Following fermentation, the wine will mature for 18 months in 100% new oak barrels; 75% American and 25% French oak.

Tasting Notes

Colour – Deep vibrant opaque.

Aroma – Floral aromas give the initial impression, infused with sweet vanilla and subtle hints of spice.

Palate – Dark chocolate flavours are most prevalent with a well structured, yet elegant palate. The tannins are beautifully integrated with the oak character ensuring a lengthy finish.