



RUST EN VREDE

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.

Shiraz 1998

**GRAPE VARIETY
ANALYSIS**
100% Shiraz

APPELLATION
Stellenbosch

WINEMAKER
Louis Strydom



CHEMICAL

Alcohol – 12,5 vol%

pH – 3,6

Acidity – 5,7 g/l

Residual sugar 2 g/l

CLIMATE

Mediterranean - rainfall \pm 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

Harvested at 24°B. Fermented in open tank fermenters. Pumped over five times per day. After fermentation, the wine was matured in new American oak barriques for 18 months. The wine was bottle matured for 10 months prior to release in June 2001.

TASTING NOTES

Colour

Deep and light cherry red, great concentration.

Aroma

Very powerful nose, exotic wood, pepper, vanilla, spicy notes and chocolate.

Palate

Elegant, well knit oak, long finish, complex and well balanced.

THIS WINE

Toscanini was so humble that when his orchestra burst into applause at a rehearsal when realizing the heights to which he had lifted them, he said with tears in his eyes, "It is not me, it is Beethoven."

With an exceptional wine, we believe it to be nature.