



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 1999

GRAPE VARIETY

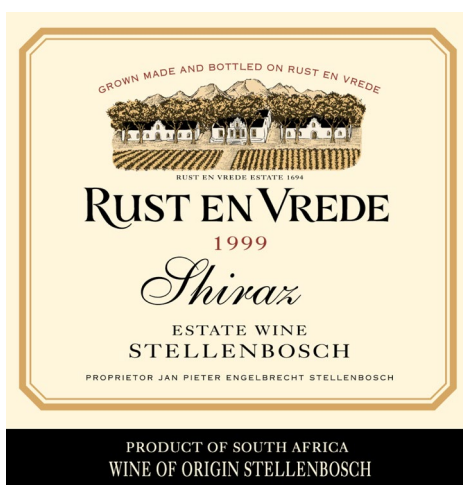
100% Shiraz

APPELLATION

Stellenbosch

WINEMAKER

Louis Strydom



CHEMICAL ANALYSIS

Alcohol – 13 vol%

pH – 3,72

Acidity – 5,9 g/l

Res. sugar - 1,8 g/l

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

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 then bottle matured for 10 months prior to release in June 2002.

TASTING NOTES

Colour

Concentrated garnet red with a tawny rim.

Aroma

Explosive blackberry flavours. Warm mocha, tobacco, dark chocolate, and nut flavours.

Slightly spicy.

Palate

Fresh, clean and elegant. Creamy, with a firm mid-palate and a long memorable aftertaste.

THIS WINE

*Individual commitment to a group effort - that is what makes a team work, a company work, and a civilization work. (Lombardi)
This wine is no different – I thank every member of our team for their total commitment. - J.E.*