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R&V
RUST EN VREDE

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RUST EN VREDE ESTATE SHIRAZ 2000

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 : 100% Shiraz

Appellation : Stellenbosch
Chemical Analysis : Alcohol – 13,5 vol%
: pH – 3,65
: Acidity– 5,9 g/l
: Res. sugar – 2,2 g/l

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

Harvested at 24°B. Fermented in open tank fermentors. Pumped over five times per day. After fermentation, the wine was matured in new American oak barriques for 18 months. After bottling, this wine is put down for a minimum of 12 months to mature further before release.

Tasting Notes

Colour - Deep mulberry red. ***Aroma*** - Exploding black- and mulberry flavours. Licorice with nutmeg and tobacco bouquet. ***Palate*** - Well-balanced, fresh and elegant with long finish.

This Wine

Wine is the intellectual part of a meal; food is merely the material part. (Alexander Dumas, French author)