



RUST EN VREDE

RUST EN VREDE SHIRAZ 2004

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% Shiraz
Appellation	: Stellenbosch
Analysis	: Alcohol – 15.21 vol% : pH – 3.69 : Acidity – 5.6 g/l : Res. sugar – 3.3g/l
Winemaker	: Coenie Snyman



Climate

Mediterranean rainfall \pm 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.

Vineyards

In-depth scientific research is embarked on before planting new vines – great care is taken to seek out optimum vineyard sites (aspect, soil types, altitude, etc.) that would be most suitable to a particular varietal genetic clone. The vineyards are carefully trellised and the canopy managed in such a way so as to ensure optimum phenolic ripeness of the grapes. Two 'green harvests' are done annually whereby the crop is reduced to between 6-8 tons per hectare to intensify flavours.

Vinification

The Shiraz was fermented in open tank fermentors and pumped over five times per day. Each Shiraz clone (6) sees a unique treatment of yeast and wood. Matured fifty percent in new French oak and fifty percent American oak (half new and half second fill), the wood maturation lasts 18 months. After blending the different Shiraz clones, the wine undergoes bottle-maturation for a further eighteen months before being released.

Tasting Notes

***Colour** – Bright opaque red. **Aroma** – This fruit driven nose is both complex and interesting, backed up by subtle chocolate and cigar box aromas. **Palate** – The fruit driven aromas filter onto the palate with a soft juicy finish.*