

# RUST EN VREDE

(STELLENBOSCH, WESTERN CAPE)

www.rustenvrede.com



Many accolades have been bestowed upon the estate and some of the more memorable were when Rust en Vrede was chosen by President Nelson Mandela to be served at the Nobel Peace Prize dinner and hosting the Queen of Denmark for a lunch with my family at the Manor House. Rust en Vrede was nominated as the first South African red wine in the Top 100 Wines of the World and repeated this achieved for four consecutive years.

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.

Today Rust en Vrede continues to be a fine example of what Stellenbosch is all about and we will strive to be a driving force in promoting our wines, our region and ultimately our country.

## Shiraz 2011

CSPC# 722275

750mlx6

14.83% alc./vol.

<b>Chemical Analysis</b>	Acidity: 5.70 g/l	pH: 3.48	Residual Sugar: 2.9 g/l
<b>Grape Variety</b>	100% Shiraz		
<b>Winemaker</b>	Coenie Snyman		
<b>Vineyards</b>	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. 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.		
<b>Vinification/ Maturation</b>	Primary fermentation took 7 days, followed by 14-21 days maceration. Malolactic fermentation took place in barrels after which the wine was left to mature for 18 months in French oak. The wine undergoes bottle-maturation for a further 9 months before being released.		
<b>Tasting Notes</b>	Bright opaque in colour. Dark chocolate and raspberry aromas are supported by floral notes and a subtle hint of spice. Primary fruit follows through on the palate with fine grainy tannins. A very well structured mid palate with savoury finish		
<b>Production</b>	5,830 cases made		
<b>Scores/Awards</b>	<b>91 points</b> - James Molesworth, Wine Spectator - July 31, 2013 <b>90 points</b> - Neal Martin, Wine Advocate #209 - October 2013 <b>4 stars</b> - Fiona McDonald, John Platter's Guide to South African Wines, 2014 <b>Double Gold Medal</b> - Veritas Wine Awards 2012		



**Reviews** *“Spicy seduction of inky blue plums appeals on 2011, reminiscent of 2010's effortless stature. Harmony of oak, fruit & acid indicates good restraint. Silky aftertaste.”*  
- FM, John Platter's Guide to South African Wines

*“Densely packed, featuring pastis-soaked plum, blackberry and boysenberry fruit, lined with graphite and bramble notes that drive through the muscular finish. Displays plenty of heft and cut. Should unwind nicely in the cellar. Best from 2014 through 2018. 5,830 cases made.”*  
- JM, Wine Spectator

*“The 2011 Shiraz seemed slightly reduced on the nose that does not express itself as well as the Cabernet Sauvignon '10. The palate is better with a nice chewy entry of raspberry and wild strawberry laced with white pepper, while the finish is harmonious and focused, albeit rather orthodox. Drink now-2016.*  
*Like Kanonkop, Rust En Vrede is one of South Africa's stalwarts whose wines have improved leaps and bounds in recent vintages. I say stalwart, though winemaking had virtually ceased at the homestead back in the 1920s and only resurrected when purchased by Jannie Engelbrecht in 1978. I was intrigued to learn in Tim James's excellent recent book (see introduction) that there were hygiene problems in the old barrel cellar, though this was remedied by turning it into a well reputed restaurant. Also, James opined that the wines are “ripe, powerful, and often with a definite sweetness” i.e. aimed squarely at the American market. I must confess that as someone renowned for being sensitive to overbearing, overripe wines, I have not found this to be the case at Rust en Vrede and indeed, examining the analysis during my tasting, the alcohol level hovered around 15%, as I would expect given location and grape varieties. Modern in style, finely crafted and packed full of flavors, Rust en Vrede's wines are worth pursuing.”*  
- NM, Wine Advocate

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