

# RUST EN VREDE

STELLENBOSCH

## PAST VINTAGES

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### Merlot 2012

CSPC# 722276

750mlx6

14.83% alc./vol.

<b>Chemical Analysis</b>	Acidity: 5.0 g/l	pH: 3.63	Residual Sugar: 3.6 g/l
<b>Grape Variety</b>	100% Merlot		
<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.		
<b>Vinification/ Maturation</b>	The grapes were harvested in February 2012. Primary fermentation took 7 days, followed by 14 days maceration. Malolactic fermentation took place in barrels after which the wine was left to mature for 14 months in French oak before its release in June 2012.		
<b>Tasting Notes</b>	Deep Ruby Red. Dark fruit and ripe plum aromas infused with subtle hints of tobacco. Round, juicy mid-palate with a good balance of subtle and textured tannins make this a very approachable wine.		
<b>Scores/Awards Reviews</b>	<b>3 ½ stars - John Platter, Platter's South African Wine Guide, 2013</b> <i>"Rust en Vrede, the first South African estate to specialize exclusively in red wine, produces full-bodied wines that express the uniqueness of the Stellenbosch terroir. The Merlot is an elegant, well-balanced wine with an underlying, refreshing quality. This wine will complement a variety of dishes, as it is meant to be enjoyed with great food."</i> - Winemaker's notes  <i>"Elegant &amp; refined, shows sleek grip knit with powerful, abundant cocoa &amp; blackberry flavours. Tarry notes adds an edge - Platter 2013."</i> - JP, wineonaplatter.com		



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## PAST VINTAGES

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### Merlot 2008

CSPC# 722276

750mlx6

14.82% alc./vol.

<b>Chemical Analysis</b>	Acidity: 5.7 g/l	pH: 3.71	Residual Sugar: 3.4 g/l
<b>Grape Variety</b>	100% Merlot		
<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.		
<b>Vinification/ Maturation</b>	Fermentation on the skins took place over a period of 16-days. Malolactic fermentation took place in barrels. The wine was left to mature for 14 months in French oak, after which it received a light filtration prior to bottling.		
<b>Tasting Notes</b>	Bright ruby red. Black currant aromas are prominent with notes of black forest cake. A delicate wine with soft juicy tannins making it very accessible on the palate. Hints of oak spice is also prevalent. Rich chocolate and Mocha aromas combine well with darker berries and subtle hints of spice. Soft juicy tannins, backed up with hints of vanilla and blueberries.		
<b>Production</b>	4,000 cases made		
<b>Scores/Awards</b>	<b>89 points</b> - James Molesworth, Wine Spectator - May 31, 2010 <b>4 stars</b> - John Platter, Platter's South African Wine Guide 2010		
<b>Reviews</b>	<i>"Focused and ripe, with a nice winery core of red currant and black cherry fruit mixed with maduro tobacco, grilled herb and iron hints. There's solid drive on the finish. Drink now. 4,000 cases made."</i> - JM, Wine Spectator  <i>"A celebration of fruit, 08's profile is classic ripe style, plums &amp; plump berries, lusciously soft &amp; smooth. Careful oaking gives backbone, harmoniously blends in."</i> - JP, Platter's South African Wine Guide 2010		

