

# RUST EN VREDE

STELLENBOSCH

## PAST VINTAGES

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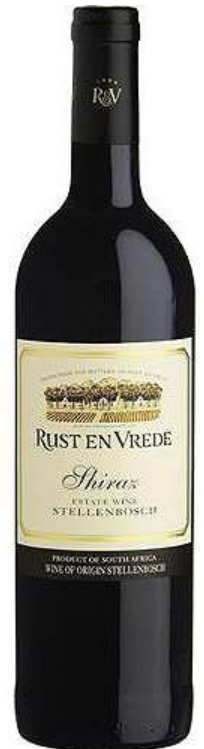
### Shiraz 2010

CSPC# 722275

750mlx6

15.2% alc./vol.

<b>Chemical Analysis</b>	Acidity: 5.60 g/l	pH: 3.63	Residual Sugar: 3.20 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 red. Beautiful expressive aromas of dark chocolate and subtle hints of spice. Densely packed fruit with notes of vanilla compliments a full juicy mid palate. Seamless integration is achieved in a wine very true to its variety.		
<b>Scores/Awards</b>	<b>89 points</b> - James Molesworth, Wine Spectator - February 28, 2013 <b>4 stars</b> - Christine Rudman, John Platter's Guide to South African Wines, 2011 <b>Double Gold Medal</b> - Veritas Wine Awards 2012		
<b>Reviews</b>	<i>"Return to form for 2009 &amp; 2010, both reviewed. Violet perfume with chunky, brambly plum generosity. Alcohol of 15.2% on latter doesn't trouble but oak needs some time to knit harmoniously."</i> - JP, John Platter's Guide to South African Wines  <i>"A gutsy, mouth filling style, with dark fig bread, plum jam, blackberry paste and toasted spice notes all bouncing through the juicy finish. Drink now. 2,062 cases made"</i> - JM, Wine Spectator		



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### Shiraz 2007

CSPC# 722275

750mlx6

14.82% alc./vol.

**Chemical Analysis** Acidity: 6.10 g/l      pH: 3.63      Residual Sugar: 3.20 g/l  
**Grape Variety** 100% Shiraz

**Winemaker** Coenie Snyman

**Vineyards** 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.

**Vinification/  
Maturation** The Shiraz was fermented in open tank fermenters 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** Bright opaque red. Cedar wood and tobacco aromas dominate the nose with jasmine undertones. Sweet vanilla flavours backed up with mineral tannins and a fine clay element. Great mid palate weight lead to a long, lingering finish.

**Scores/Awards** **Silver Medal** - Concours Mondial de Bruxelles, 2009

**4 stars** - Christine Rudman, John Platter's Guide to South African Wines, 2011

**Reviews** *"Plush & velvety, this estate's most accessible shiraz, 07 ticks all the other boxes too, peppery, smoky dark fruit which masks the high alc. In a word, hedonistic."*  
- CR, John Platter's Guide to South African Wines



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### Shiraz 2006

CSPC# 722275

750mlx6

15.0% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.01 g/l	pH: 3.60	Residual Sugar: 3.06 g/l
<b>Grape Variety</b>	100% Shiraz		
<b>Winemaker</b>	Coenie Snyman		
<b>Vineyards</b>	<p>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.</p> <p>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.</p>		
<b>Vinification/ Maturation</b>	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.		
<b>Tasting Notes</b>	Bright opaque red. There is great synergy between fruit and spice. White pepper spice being most prominent. Coffee and mocha flavours are prevalent with a rich, warm feel derived from the oak element. Seamless integration is achieved with good mid-palate weight. A wine true to its variety.		
<b>Scores/Awards</b>	<p><b>90 points</b> - James Molesworth, Wine Spectator - May 31, 2010</p> <p><b>Silver Medal</b> - Concours Mondial de Bruxelles, 2009</p> <p><b>Silver Medal</b> - International Wine Challenge, 2009</p>		
<b>Reviews</b>	<p><i>"Rich and muscular, but racy and distinctive, with a maduro tobacco spine holding the crushed plum, black currant and fig fruit together. Additional espresso and bittersweet cocoa notes chime in on the solid finish. Drink now through 2013. 1,400 cases made."</i></p> <p>- JM, Wine Spectator</p>		

