

RUST EN VREDE

STELLENBOSCH

ESTATE 2017



60% Cabernet Sauvignon
30% Syrah, 10% Merlot

APPELLATION

Rust en Vrede Estate,
Stellenbosch

HARVEST DATE:

20 FEB - 29 MARCH 2017

MACERATION

21 days

OAK

Malolactic Fermentation in
Barrel. 22 months in 100%
French oak with 40% new.

ANALYSIS

Alcohol 14.8%
pH 3.54
Acidity 5.8 g/l
Res. Sugar 2.2 g/l

BOTTLING DATE

15 February 2019

RELEASE DATE

November 2020

VITICULTURIST

Dirkie Mouton

WINEMAKER

Coenie Snyman

HISTORY

Established in 1694, Rust en Vrede is proud to be part of a remarkable three hundred year old wine tradition. Since 1977 the Engelbrecht family has specialized in the exclusive production of red wine, with the focus on Cabernet Sauvignon and Syrah. Proprietor Jean Engelbrecht has worked to maintain Rust en Vrede as one of South Africa's premium red wine estates, with full-bodied and complex wines that reflect the uniqueness of its Stellenbosch terroir. The Estate is our flagship blend of Cabernet Sauvignon, Syrah and Merlot. This wine is uniquely produced and blended in proportion to our vineyard plantings.

CLIMATE & SOIL

Mediterranean climate with precisely 479mm rainfall during vintage growing season. Rust en Vrede is a warmer microcosm in the Helderberg area. This is why we specialize in Cabernet Sauvignon and Syrah, which lend themselves to full bodied wines with powerful structure. Our north facing vineyards are planted on Tukulu soil, derived from Helderberg granite and Table Mountain sandstone with small deposits of iron stone, showing good water retention which allows for only moderate vine stress during dry years. A higher amount of sandstone allows more drainage which results in weaker growth and more intense wines, carefully monitored and supplemented by drip irrigation.

VINTAGE

The winter of 2016 was extremely dry with July seeing the last of the proper rainfall of winter. The cool but dry months of spring ensured good budbreak and small berries, although windy conditions during flowering resulted in a smaller crop. Cool evenings after veraison encouraged excellent colour development as well as good phenolic ripeness at lower sugar levels. The cooler vintage is bold, structured and intense with the various components in the wines creating beautiful harmony.

VINIFICATION

Made only from Estate-grown grapes that are picked and sorted by hand. Each variety, harvest-parcel and individual clone is vinified separately. An average of 8 tons per hectare is harvested, destemmed, crushed, and pumped into open top fermentation tanks where they undergo a 21-day maceration period involving a 7-day fermentation with pump-overs and manual punch-downs 2-4 times daily. Barrel maturation takes place in 100% French oak barrels (40% new, 40% 2nd fill, 20% 3rd fill), 30% in 500l & 70% in 300l barrels for 22 months.

TASTING NOTES

Intense aromas of blackberry compote with cassis and fresh plum are layered with notes of vanilla, crème brûlée, and cedar. The pronounced bouquet follows through on to the palate, with powerful tannins and a rich, full mouthfeel. Intense berry fruit, with tightly-knit notes of liquorice, chocolate, lead pencil and tobacco add more layers to this wine, giving it refined complexity. The expressive fruit and spice balance the bold tannins, culminating in a dry, spicy finish. The depth and intensity of flavour bode well for excellent age-ability.

Aging Potential: 10 to 15 years.

Serving temperature: 14 to 16° Celsius

Date tasted: 27 August 2020