



# RUST EN VREDE

## STELLENBOSCH

### ESTATE VINEYARDS SYRAH 2013

#### **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.

#### **Climate and Soil**

Mediterranean climate with precisely 937ml rainfall during vintage growing season. Rust en Vrede is a warmer microcosm in the Helderberg area, which is why we specialize in red wine, particularly Cabernet Sauvignon and Syrah which lend themselves to full bodied wines with powerful structure. Our North facing vineyards are planted on Tukulu soil which derives from Helderberg granite and Table Mountain sandstone, 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**

Picking of these vineyards started very late on the 5<sup>th</sup> of March and continued until the 11<sup>th</sup> of April due to a few short cold fronts. The late, cool season allowed for slow ripening, intensified flavor concentration and tannin development. The yield was harvested at just below average. 2013 was a vintage of superb fruit development and consistency.

"South Africa's 2013 harvest has drawn praise from most producers, with a strong start and finish to the growing season" -James Molesworth.

#### **Tasting Notes**

Bright opaque ruby. Savoury leather and earthy aromas are combined with smoked bacon and floral notes. Full bodied with ripe, rich stewed fruit. Tight and grainy tannins give way to a velvety mid palate and a powerful finish.

*Aging Potential: 10 to 15 years.*

*Serving temperature: 14 to 16° Celsius.*

*Date tasted: 27 August 2015*

100% Syrah

APPELLATION  
Rust en Vrede,  
Stellenbosch

HARVEST DATE: March to  
April 2014

MACERATION  
14-21 days

OAK  
Malolactic Fermentation  
in Barrel. 18 months in  
100% French oak with  
medium toast

ANALYSIS  
Alcohol 15.14%  
pH 3.57  
Acidity 5.5g/l  
Res. Sugar 2.1g/l

BOTTLING DATE: 23  
September 2014

RELEASE DATE: December  
2015

VITICULTURIST  
Dirkie Mouton

WINEMAKER  
Coenie Snyman