



100% Syrah

APPELLATION
Rust en Vrede Estate,
Stellenbosch

HARVEST DATE:
25 Feb – 9 March

MACERATION
14-21 days

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

ANALYSIS
Alcohol 14.48%
pH 3.53
Acidity 5.8g/l
Res. Sugar 2.6g/l

BOTTLING DATE:
23 September 2016

RELEASE DATE:
February 2018

VITICULTURIST
Dirkie Mouton

WINEMAKER
Coenie Snyman

ESTATE VINEYARDS SYRAH 2015

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 995mm 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

Early bud break and very dry conditions in the months following resulted in irrigation management being used. This led to a short and challenging harvest. Harvest volume was normal, up by 0.8%. The 2015 vintage is well structured with a lighter body and linear fruit expression.

Tasting Notes

The 2015 Estate Syrah shines in the benchmark 2015 vintage. It is richly concentrated, but with a lighter texture compared to the rest of the Rust en Vrede 2015s. Lashes of oak, beautifully pure fruit, plush spice and wafts of bacon line the nose. Wonderfully soft and sexy, the palate is driven by a fresh acidity and mix of red and black fruits. Savoury notes of roast meat, earth and smoke show its amazing layers of depth. The tannins are fine-grained, round and soft, giving a seductive, long finish. This is a poised and delicious Syrah that drinks in its youth but will keep for a decade.

Aging Potential: 10 to 15 years.

Serving temperature: 14 to 16° Celsius.

Date tasted: 12 January 2018