

# RUST EN VREDE

## STELLENBOSCH

### ESTATE VINEYARDS SYRAH 2016



100% Syrah

**APPELLATION**

Rust en Vrede Estate,  
Stellenbosch

**HARVEST DATE:**

12 Feb – 17 March

**MACERATION**

14-21 days

**OAK**

Malolactic Fermentation  
in Barrel. 18 months in  
100% French oak (20%  
new) with medium toast.  
300 litre (50%) & 500 litre  
(50%) barrels were used.

**ANALYSIS**

Alcohol 14.53%

pH 3.49

Acidity 5.8g/l

Res. Sugar 2.7g/l

**BOTTLING DATE:**

10 October 2017

**RELEASE DATE:**

November 2018

**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.

#### **Climate and Soil**

Mediterranean climate with precisely 485ml 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, Syrah and Merlot which lend themselves to full bodied wines with powerful structure. Our north facing vineyards are planted in Tukulu soil which is derived 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 began on the 12<sup>th</sup> of February 2016. The winter of 2015 was extremely dry, with a maximum rainfall of 469mm, much lower than the average 712mm. The cool months after winter triggered a good bud break followed by immediate dry weather. These conditions resulted in a high number of bunches, producing smaller berries. The smaller berries balanced the effects of the dry conditions, which allowed for a normal and healthy production.

#### **Tasting Notes**

The Estate Vineyards Syrah is elegant in 2016. Medium-bodied with a purple rim, the nose is shy at first and majestically opens with time in the glass. Notes of olive tapenade, red berries, vanilla and milk chocolate show its fine complexity and depth. The palate is darker, with a wild streak and mineral core. A hint of roasted herbs and cured meats lead to fine grained tannins on a soft, fruity finish. This juicy Syrah drinks well in its youth but will keep nicely for 5 years.

*Aging Potential: 5 to 10 years.*

*Serving temperature: 14 to 16° Celsius.*

*Date tasted: 12 August 2018*