



RUST EN VREDE

STELLENBOSCH

Estate Vineyards Syrah 2017

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 & SOIL

Mediterranean climate with precisely 479mm rainfall during vintage growing season. Rust en Vrede is a warmer microcosm in the Helderberg area, which is why we specialize in reds, particularly Cabernet Sauvignon and Syrah which lend themselves to full bodied wines with powerful structure. Approximately 34% of the Estate is planted with Syrah. Five clones of this variety are grown here: SH1, SH21, SH9, SH99 & SH470. Our north facing vineyards are planted on Tukulu soil which derives 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

Picking began on the 28th of February 2017. 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 good phenolic ripeness at lower sugar levels.

VINIFICATION

Estate grown grapes are hand-harvested and partially destemmed, with 25% of the grapes kept as whole bunches. Fermentation takes place in open-top fermenters with manual punch-downs and pump-overs performed 2 to 4 times daily. Maceration continues for 14 to 21 days. Parcels and clones are vinified separately. Wine is matured in 500L French oak barrels for 16 months using a combination of 20% new and 80% seasoned oak.

TASTING NOTES

Dark, rich fruit and intense floral perfume jump out of the glass. Complex aromas of violets and white blossoms combine with concentrated blueberry, vanilla and dark chocolate. The wine has a bold, full palate as rich as the nose promises - intense blackberry and blueberry layered with dark chocolate, tobacco leaf and toast. Partial whole-bunch fermentation adds a savoury spiciness, and lively acidity balances the robust tannins, giving power and structure of the wine. Bold blueberry and toast flavours on the finish promise a good aging potential in this wine.

Ageing Potential: 10 to 15 years.

Serving temperature: 14 to 16° Celsius

Date tasted: 6 August 2019

100% Syrah

APPELLATION

Rust en Vrede Estate,
Stellenbosch

HARVEST DATE:

28 FEB - 17 MARCH 2017

MACERATION

14 - 21 days

OAK

Malolactic Fermentation
in barrel. 16 months in
500L French oak barrels.
20% new oak, medium
toast.

ANALYSIS

Alcohol 14.61%
pH 3.57
Acidity 5.8 g/l
Res. Sugar 2.1 g/l

BOTTLING DATE

18 September 2018

RELEASE DATE

November 2019

VITICULTURIST

Dirkie Mouton

WINEMAKER

Coenie Snyman