

# RUST EN VREDE

## STELLENBOSCH

### Estate Vineyards Syrah 2018



100% Syrah

#### APPELLATION

Rust en Vrede Estate,  
Stellenbosch

#### HARVEST DATE:

8 - 13 March 2018

#### MACERATION

14 - 21 days

#### OAK

Malolactic Fermentation partially in barrel. 18 months in 500L French oak barrels. 20% new oak, medium toast.

#### ANALYSIS

Alcohol 14.82%

pH 3.49

Acidity 6.0 g/l

Res. Sugar 1.5 g/l

#### BOTTLING DATE

20 November 2019

#### RELEASE DATE

October 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.

#### CLIMATE & SOIL

Mediterranean climate with very low rainfall during the 2018 vintage growing season. Rust en Vrede is a warmer microcosm in the Helderberg area. This 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 Tukululo soil which derives from Helderberg granite and Table Mountain sandstone, with small deposits of iron stone, showing good water retention, allowing 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 vintage of 2018 was challenging because it was the fourth consecutive year of drought, bringing dry conditions with water restrictions. Careful water management was essential, but the benefit of the dry weather was very healthy vines. The dry conditions also resulted in smaller berries, which in turn provide excellent colour and flavour intensity. Cooler nights towards the end of February meant a longer hang time, allowing for further flavour development. Despite the irrigation challenges and a smaller crop, 2018 bodes very well for high quality wines.

#### VINIFICATION

Estate grown grapes are hand-harvested and partially destemmed, with 15% 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 18 months using a combination of 20% new and 80% seasoned oak.

#### TASTING NOTES

Fragrant blueberry, red cherry, and a hint of floral perfume open up to reveal fresh plum with layered sweet and savoury spices. The complex fruit flavours follow on the palate with fine but grippy tannins and a fresh fruity acidity. Typical spiciness is layered and complex - cardamom, fennel, black pepper, nutmeg and clove, with the delicate use of oak complimenting the spiciness. Refined yet powerful with a lingering fruity finish.

Ageing Potential: 10 to 15 years.

Serving temperature: 14 to 16° Celsius

Date tasted: 16 September 2020