



100% Cabernet Sauvignon

APPELLATION  
Rust en Vrede Estate,  
Stellenbosch

HARVEST DATE:  
26 Feb – 11 March

MACERATION  
21 days

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

ANALYSIS  
Alcohol 14.54%  
pH 3.57  
Acidity 6.0g/l  
Res. Sugar 2.7g/l

BOTTLING DATE:  
15 November 2016

RELEASE DATE:  
June 2017

VITICULTURIST  
Dirkie Mouton

WINEMAKER  
Coenie Snyman

# RUST EN VREDE

## STELLENBOSCH

### ESTATE VINEYARDS CABERNET SAUVIGNON 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 in 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 for 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**

*Dark ruby. Flavours of Ripe plum, blackcurrant, mocha and dark chocolate with hints of sweet caramel biscuit form a rich and powerful character. The palate shows wonderful complexity with juicy, fruit driven flavours that integrate with smooth velvety tannins to create a bold elegant finish*

*Aging Potential: 10 to 15 years.*

*Serving temperature: 14 to 16° Celsius.*

*Date tasted: 21 April 2017*