



# RUST EN VREDE

## STELLENBOSCH

### ESTATE VINEYARDS CABERNET SAUVIGNON 2016

#### **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 485mm 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**

Picking began on the 3<sup>rd</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 Cabernet Sauvignon is once again startling and expressive in 2016. It is slightly lighter than the 2015 in both hue and body, still offering a dashing elegant and yet decadent style. It opens with notes of blackberry, charcoal and thyme, neatly woven by fine silky oak. The palate is medium-bodied, lifted by a fresh acidity and framed by compact yet serious tannins. Rich depth of sweet red fruits lead to dry but refined and powdery tannins. The 2016 offers immediate drinkability but has the concentration for years of aging.

*Aging Potential: 10 to 15 years.*

*Serving temperature: 14 to 16° Celsius.*

*Date tasted: 12 January 2018*

100% Cabernet Sauvignon

APPELLATION  
Rust en Vrede Estate,  
Stellenbosch

HARVEST DATE:  
17 Feb – 29 March

MACERATION  
21 days

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

ANALYSIS  
Alcohol 14.23%  
pH 3.60  
Acidity 6.1g/l  
Res. Sugar 2.6g/l

BOTTLING DATE:  
16 November 2017

RELEASE DATE:  
June 2018

VITICULTURIST  
Dirkie Mouton

WINEMAKER  
Coenie Snyman