

RUST EN VREDE

STELLENBOSCH

Estate Vineyards Cabernet Sauvignon 2017



100%
Cabernet Sauvignon

APPELLATION

Rust en Vrede Estate,
Stellenbosch

HARVEST DATE:

28 FEB - 3 APRIL 2017

MACERATION

21 days

OAK

Malolactic Fermentation
in Barrel. 18 months in
100% French oak with
(20% new, 20% 2nd fill,
20% 3rd fill, 40% 4th
fill) 300l medium toast
barrels.

ANALYSIS

Alcohol 14.76%
pH 3.60
Acidity 6.4g/l
Res. Sugar 1.8g/l

BOTTLING DATE

13 November 2018

RELEASE DATE

12 March 2019

VITICULTURIST

Dirkie Mouton

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 60% of the Estate is planted with Cabernet Sauvignon. Seven clones of this variety are grown here: 18H, 37C, 46C, CS163, CS169, CS338 & CS23A. Our north facing vineyards are planted in 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 a maximum rainfall of 579mm, 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 (20% smaller than usual). The smaller berries balanced the effects of the dry conditions, which allowed for a normal and healthy production.

VINIFICATION

Made only from Estate-grown grapes that are picked and sorted by hand. Each harvest-parcel and individual clones are vinified separately. Harvested grapes are destemmed, crushed and pumped into open top fermentation tanks where they undergo a 21-day maceration period involving a 7-day fermentation with pump-overs and manual punch-downs 2-4 times daily. Barrel maturation in 100% French oak barrels (20% new, 20% 2nd fill, 20% 3rd fill, 40% 4th fill), in 300l barrels for 18 months.

TASTING NOTES

'Crimson red, there's a certain sweetness to the aromas packed with ripe, wild strawberry, red and black cherries, mulberries and black currant. Nice and pure Helderberg fruit. This is a stylish wine with added earthy, savoury notes on both the nose and the palate. The texture is made velvet by the richness of fruit held in balance by its superb gravelly tannin structure and juicy acidity. There's a sense of clarity that 2017 shows - allowing for upfront drinkability but also serious ageing potential .' - Jollette Steyn (Wine Cellar)

Aging Potential: 10 to 15 years.

Serving temperature: 14 to 16° Celsius

Date tasted: 6 March 2019