



100% Cabernet Sauvignon

**APPELLATION**

Rust en Vrede Estate,  
Stellenbosch

**HARVEST DATE:**

22Mar - 4 Apr 2018

**MACERATION**

14 - 21 days

**OAK**

Malolactic Fermentation  
in barrel. 18 months in  
300L French oak barrels.  
20% new oak, medium  
toast.

**ANALYSIS**

Alcohol 14.67%  
pH 3.56  
Acidity 5.8 g/l  
Res. Sugar 2.0 g/l

**BOTTLING DATE**

28 November 2019

**RELEASE DATE**

March 2020

**VITICULTURIST**

Dirkie Mouton

**WINEMAKER**

Coenie Snyman

# RUST EN VREDE

STELLENBOSCH

## Estate Vineyards Cabernet Sauvignon 2018

**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, 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 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 meant 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**

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**

Opaque in colour with prominent aromas of cassis, blackberry, bramble and mulberry. The dark fruit is layered with savoury notes of cured meat and dried herbs. Rich fruit follows on the palate, sustained by fresh acidity and fine, mouth-coating tannins. Flavours of sandalwood, allspice, worn leather and pencil shavings add complexity and depth to this classically styled Stellenbosch Cabernet Sauvignon.

Ageing Potential: 10 to 15 years.

Serving temperature: 14 to 16° Celsius

Date tasted: 12 February 2020