



RUST EN VREDE

STELLENBOSCH

1694 CLASSIFICATION 2013

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 937mm rainfall during vintage growing season. Rust en Vrede is a warmer microcosm in the Helderberg area, which is why we specialize in reds wines, particularly Cabernet Sauvignon and Syrah which lend themselves to full bodied wines with powerful structure. These Single Vineyards (Block 7 and Block 4, which produce the highest quality Syrah and Cabernet Sauvignon on the Estate) were planted in 1998 and 2000. Our North facing vineyards are planted in Tukululo soil which derives from Helderberg granite and Table Mountain sandstone, with iron stone deposits, 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 for these specific vineyards was late on the 13th until the 15th of March and the 4th and 5th of April due to a few short cold fronts. The late, cool season allowed for slow ripening, intensified concentration of flavor and tannin development. The yield was harvested at just below average. 2013 was a vintage of superb fruit development and consistency.

"South Africa's 2013 harvest has drawn praise from most producers, with a strong start and finish to the growing season" - James Molesworth.

Tasting Notes

Opaque Ruby. Upfront herbaceous and savoury tones evolving into jasmine, black currant and subtle cedar spice. A streamline palate that brings forth jasmine, violet and black fruits, this wine has a soft lingering finish with juicy full tannins.

Aging Potential: 10 to 15 years.

Serving temperature: 14 to 16° Celsius.

Date tasted: 23 February 2016

56% Syrah, 44% Cabernet Sauvignon

APPELLATION

Rust en Vrede Estate, Stellenbosch

HARVEST DATE: 13th - 15th March, 4th and 5th April

MACERATION

10 days

OAK

Malolactic Fermentation in Barrel. 18 months in 100% French oak with 50% 500l new medium toast barrels

ANALYSIS

Alcohol 15.16%

pH 3.61

Acidity 5.9g/l

Res. Sugar 2.9g/l

BOTTLING DATE: 9 February 2015

RELEASE DATE: 1st March 2016

VITICULTURIST

Dirkie Mouton

WINEMAKER

Coenie Snyman