



RUST EN VREDE

STELLENBOSCH

1694 CLASSIFICATION 2014

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 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 Tukulu 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 the Single Vineyard fruit started a bit later than usual in the first week of March and went on until the 10th of April. The vintage was that of far larger proportions, coming in at 44% larger than average. Due to a good spring, fruit set was good and led to high yields. The last two weeks of harvest brought rain which mimicked that of the typical Bordeaux season, these rains were consistent and helped ripen the fruit which led to an elegant vintage.

Tasting Notes

Opaque Ruby. Dried dark fruits, dark chocolate and elegant cassis are complimented by sweet cinnamon and savoury spice. These aromas lead through to a hint of paprika and earthiness from the oak influence. This wine is full of juicy dark fruit flavours and granular savoury tannins that give balance to the refined fruit purity.

Aging Potential: 10 to 15 years.

Serving temperature: 14 to 16° Celsius.

Date tasted: 18 November 2016

62% Syrah, 38% Cabernet Sauvignon

APPELLATION

Rust en Vrede Estate, Stellenbosch

HARVEST DATE: 5TH, 12TH
20TH of March until the 9th
and 10th of April.

MACERATION

28 Days

OAK

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

ANALYSIS

Alcohol 14.86%
pH 3.61
Acidity 5.9g/l
Res. Sugar 2.8g/l

BOTTLING DATE: 9 February
2016

RELEASE DATE: 1st
December 2016

VITICULTURIST

Dirkie Mouton

WINEMAKER

Coenie Snyman