



65% Syrah
35% Cabernet Sauvignon

APPELLATION
Rust en Vrede Estate,
Stellenbosch

HARVEST DATES:
25 and 26 Feb
2, 6 and 10 March

MACERATION
28 Days

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

ANALYSIS
Alcohol 14.56%
pH 3.6
Acidity 5.9g/l
Res. Sugar 2.5g/l

BOTTLING DATE:
1 February 2017

RELEASE DATE:
March 2018

VITICULTURIST
Dirkie Mouton

WINEMAKER
Coenie Snyman

RUST EN VREDE

STELLENBOSCH

1694 CLASSIFICATION 2015

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 715mm 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

Early bud break and very dry conditions in the months following resulted in irrigation management being used. This led to a short and challenging harvest. Harvest volume was normal, up by 0.8%. The 2015 vintage is well structured with a lighter body and linear fruit expression. Only 5540 bottles were produced.

Tasting Notes

The 2015 1694 is pitch black in colour with a glossy, glass-coating rim. Plush new oak, sweet spice and seductive fruit dazzle the nose with opulence and depth. Ripe figs and bacon lead to dark chocolate, vanilla and blueberry compote on the palate. It is both succulent and titanic, as the Shiraz majority gives it sweet tannins, hints of wild thyme and enticing violets. Suave and multi-dimensional, the palate is monumentally powerful and exquisitely plush. Black fruit layers line a long and luxurious finish. Expect the Cabernet Sauvignon to show more presence in the blend as the wine ages over the next decade.

Aging Potential: 10 to 15 years.

Serving temperature: 14 to 16° Celsius.

Date tasted: 12 January 2018