

# RUST EN VREDE

STELLENBOSCH

ESTATE 2012

## Background

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 Shiraz, Cabernet Sauvignon and Merlot. Proprietor Jean Engelbrecht has worked to establish Rust en Vrede as one of South Africa's premium red wine estates, with full-bodied and complex wines that reflect the uniqueness of the Helderberg terroir.

**Variety:** 56% Cabernet Sauvignon,  
36% Shiraz, 8% Merlot

**Appellation:** Estate Wine, Rust en Vrede  
Stellenbosch

**Analysis:** Alcohol – 15.07 vol%  
pH – 3.54  
Acidity – 5.9g/l  
Res. Sugar – 2.2g/l

**Winemaker:** Coenie Snyman



## Climate

Mediterranean climate with  $\pm 650$ mm rainfall per annum. The Estate is located on the lower lying slopes of the Helderberg between 85m -130m above sea level. Vineyards are mostly situated on north facing slopes with a small portion on north-east and north-west facing slopes to create subtle nuances in aspect. Shielded from South Easterly winds by the Helderberg and Stellenbosch mountains, and from the South Westerly winds by the foothills of the Helderberg, Rust en Vrede is a warmer microcosm in the Helderberg area, which is why we specialize in reds, particularly Shiraz and Cabernet Sauvignon which lend themselves to full bodied wines with powerful structure.

## Soil

The soil type is Tukulu and derives from Helderberg granite. It is a mixture of decomposed granite and Table Mountain sandstone - deep and red in colour, showing good water retention which allows for only moderate vine stress during dry years. The mixture of granite and sandstone varies over the property. A higher amount of sandstone allows more drainage which results in weaker growth and more intense wines, while more granite will have higher water retention, resulting in a higher yield and more elegant wines. Soil moisture is carefully monitored and supplemented by drip irrigation.

## Vinification

Primary fermentation took 7 days, followed by a 21 day maceration. Pumped over and the cap manually punched down 4 times a day. Malolactic fermentation in barrels. Following fermentation, the Cabernet Sauvignon, Shiraz and Merlot clones are vinified separately. Matured in 85% French and 15% American oak barrels for 18 months, and then for a further 12 months in the bottle before release.

## Tasting Notes

**Colour** – Deep crimson red. **Aroma** – The Shiraz is very prominent on the nose, with notes of cedar and cumin in the fore, backed up by cigar box and tobacco aromas. **Palate** – Showing more of an old world style with good complexity and classic blackberry, plum and mulberry flavours.