



# RUST EN VREDE

## STELLENBOSCH

ESTATE 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, particularly Cabernet Sauvignon and Syrah which lend themselves to full bodied wines with powerful structure. Our vineyards are planted on Tukululo soil which derives from Helderberg granite and Table Mountain sandstone, 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 this specific vineyard started very late on the 5<sup>th</sup> of March until the 11<sup>th</sup> 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

Deep crimson red. Tobacco, cedar wood and spice are prominent on the nose with blueberry and hints of creamy cheesecake. Classic blackberry and plum flavours on the palate with a dark chocolate core. Approachable tannins and a dry, lengthy finish.

*Aging Potential: 10 to 15 years.*

*Serving temperature: 14 to 16° Celsius.*

*Date tasted: 16 Feb 2016*

58% Cabernet Sauvignon  
31% Syrah, 11% Merlot

APPELLATION  
Rust en Vrede,  
Stellenbosch

HARVEST DATE: 5<sup>th</sup> March  
until 11<sup>th</sup> April

MACERATION  
21 days

OAK  
Malolactic Fermentation  
in Barrel. 18 months in  
100% French oak with  
medium toast

ANALYSIS  
Alcohol 15.15%  
pH 3.62  
Acidity 6.2g/l  
Res. Sugar 3.0g/l

BOTTLING DATE: 6 February  
2015

RELEASE DATE: 1 March  
2016

VITICULTURIST  
Dirkie Mouton

WINEMAKER  
Coenie Snyman