

RUST EN VREDE

STELLENBOSCH

ESTATE 2016



52% Cabernet Sauvignon
39% Syrah, 9% Merlot

APPELLATION

Rust en Vrede Estate,
Stellenbosch

HARVEST DATE:

3 FEB - 29 MARCH 2016

MACERATION

21 days

OAK

Malolactic Fermentation in
Barrel. 22 months in 100%
French oak with 40% new.

ANALYSIS

Alcohol 14.63%
pH 3.57
Acidity 5.8 g/l
Res. Sugar 3.4 g/l

BOTTLING DATE

7 February 2018

RELEASE DATE

12 March 2019

VITICULTURIST

Dirkie Mouton

WINEMAKER

Coenie Snyman

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. Our flagship blend of Cabernet Sauvignon, Syrah and Merlot. This wine is uniquely produced and blended in proportion to our vineyard plantings.

CLIMATE & SOIL

Mediterranean climate with precisely 469mm 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. The Estate totals 39 hectares and comprises of Cabernet Sauvignon (21 ha), Syrah (11 ha) and a small portion of Merlot (3ha). Rust en Vrede has a homogenous terroir; the vast majority of vineyards on the Estate are situated on consistent soil-type, aspect, altitude and climate. Vineyards grow in Tukulu soil which derives from Helderberg granite and Table Mountain sandstone, with small deposits of iron stone, showing good water retention which allows for only moderate vine stress during dry years.

VINTAGE

Extreme dry and warm conditions in the summer months resulted in drip irrigation being used, with a maximum winter rainfall of 469mm much lower than the average 712mm. It was a vintage that was monitored extremely closely in the vineyard. The heat & dry conditions resulted in reduced berry size and earlier ripening. Harvest started on the 3rd of February, a week earlier than 2015. The 2016 vintage is well structured with a lighter body and linear fruit expression.

VINIFICATION

Made only from Estate-grown grapes that are picked and sorted by hand. Each variety, harvest-parcel and individual clones are vinified separately. An average of 8-tons per hectare is harvested. Destemmed, crushed and pumped into open top fermentation tanks where they undergo a 21-day maceration period involving a 7-day fermentation with pump-overs and manual punch-downs 2-4 times daily. Barrel maturation in 100% French oak barrels (40% new, 40% 2nd fill, 20% 3rd fill), 30% in 500l & 70% in 300l barrels for 22 months.

TASTING NOTES

'Vibrant ruby red, this Estate blend from the Helderberg shows the Rust en Vrede signature style. Plentiful and powerful fruit luxuriously wrapped in spice, grainy tannins and subtle oak. Blue and black berry compote sits comfortably next to notes of forest floor, leather and dark chocolate. More leather, dried herbs and toffee integrate well with grainy, youthful tannins and lingers beautifully en bouche' Jollette Steyn (Wine Cellar)

Aging Potential: 10 to 15 years.

Serving temperature: 14 to 16° Celsius

Date tasted: 9 March 2019