

RUST EN VREDE

STELLENBOSCH

SINGLE VINEYARD CABERNET SAUVIGNON 2013



100% Cabernet Sauvignon

APPELLATION

Rust en Vrede,
Stellenbosch

HARVEST DATE: 4th and 5th
April

MACERATION
10 days

OAK
Malolactic Fermentation
in Barrel. 22 months in
100% French oak with 65%
new 300l medium toast
barrels

ANALYSIS

Alcohol 14.73
pH 3.65
Acidity 6.7g/l
Res. Sugar 3.1g/l

BOTTLING DATE: 9
FEBRUARY 2015

RELEASE DATE: 1st March
2016

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.

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. This Single Vineyard (Block 4) is situated on a north facing slope and planted 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. 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 4th and 5th 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 Ruby. Rich cigar box and tobacco leaf aromas are full and savoury, with notes of violet and ripe black fruits. Juicy yet structured, this wine brings forward a classic cabernet sauvignon character, with a full palate and firm finish.

Aging Potential: 10 to 15 years.

Serving temperature: 14 to 16° Celsius.

Date tasted: 23 February 2016