



RUST EN VREDE

STELLENBOSCH

SINGLE VINEYARD CABERNET SAUVIGNON 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, 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

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 3024 bottles were produced of this Single Vineyard Cabernet Sauvignon.

Tasting Notes

Deep Ruby. With notes of crème de cassis, aniseed and deep black fruits, this wine is full of primary fruit aromas, the palate leads on to a savoury feel with flavours of tobacco leaf, black forest cake and dark caramel from the oak influence. The finish is complex and lingering with a full mid palate and dry tannin structure.

Aging Potential: 10 to 15 years.

Serving temperature: 14 to 16° Celsius.

Date tasted: 12 January 2018

100% Cabernet Sauvignon

APPELLATION

Rust en Vrede Estate,
Stellenbosch

HARVEST DATE:

6 and 10 March

MACERATION

10 days

OAK

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

ANALYSIS

Alcohol 14.81%

pH 3.61

Acidity 6.1g/l

Res. Sugar 2.6g/l

BOTTLING DATE:

2 February 2017

RELEASE DATE:

March 2018

VITICULTURIST

Dirkie Mouton

WINEMAKER

Coenie Snyman