



# RUST EN VREDE

## STELLENBOSCH

### SINGLE VINEYARD SYRAH 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 red wine, particularly Cabernet Sauvignon and Syrah which lend themselves to full bodied wines with powerful structure. This Single Vineyard (lock 7, which produces the highest quality Syrah on the Estate) was planted in 1998 and is situated on a north facing slope. The soil type is Tukulu and derives from Helderberg granite and Table Mountain sandstone with Iron stone deposits, 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 was late on the 13<sup>th</sup>, 14<sup>th</sup> and 15<sup>th</sup> of March 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**

*Intense Ruby. Floral aromas of jasmine laced with ripe red fruits and plum which leads through to a hint of rum and raisin. A well balanced, elegantly fruit-driven wine that finishes with mouth filling, velvety tannins.*

*Aging Potential: 10 to 15 years.*

*Serving temperature: 14 to 16° Celsius.*

*Date tasted: 22 November 2015*

100% Syrah

APPELLATION  
Rust en Vrede Estate,  
Stellenbosch

HARVEST DATE: 13<sup>th</sup>, 14<sup>th</sup>  
and 15<sup>th</sup> March

MACERATION  
10 days

OAK  
Malolactic Fermentation  
in Barrel. 18 months in  
100% French oak with  
50% 500l new medium  
toast barrels

ANALYSIS  
Alcohol 15.16%  
pH 3.61  
Acidity 5.9g/l  
Res. Sugar 2.9g/l

BOTTLING DATE: 22  
SEPTEMBER 2014

RELEASE DATE: 1 DECEMBER  
2015

VITICULTURIST  
Dirkie Mouton

WINEMAKER  
Coenie Snyman

