



RUST EN VREDE

STELLENBOSCH

SINGLE VINEYARD SYRAH 2014

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 995mm 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 Tukululu 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 the Single Vineyard fruit started later than usual on the 5th of March and went on until the 20th of March. The vintage was that of far larger proportions, coming in at 44% larger than average. Due to a good spring, fruit set was good and led to high yields. The last two weeks of harvest brought rain which mimicked that of the typical Bordeaux season, these rains were consistent and helped ripen the fruit which led to an elegant vintage.

Tasting Notes

Intense Ruby. Floral aromas of dried raspberry blossoms and ripe red fruits give way to an opulent rum and raisin character. This, in turn, gives a full mouth-feel with a beautifully clean, dry finish. The velvety tannins are well integrated with seamless natural acidity.

Aging Potential: 10 to 15 years.

Serving temperature: 14 to 16° Celsius.

Date tasted: 18 November 2016

100% Syrah

APPELLATION

Rust en Vrede Estate,
Stellenbosch

HARVEST DATE: 5th, 12th
and 20th March

MACERATION
20 Days

OAK

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

ANALYSIS

Alcohol 14.78%
pH 3.58
Acidity 5.7g/l
Res. Sugar 3.0g/l

BOTTLING DATE: 16
SEPTEMBER 2015

RELEASE DATE: 1 DECEMBER
2016

VITICULTURIST

Dirkie Mouton

WINEMAKER

Coenie Snyman