

RUST EN VREDE

STELLENBOSCH

Estate Vineyards Syrah 2019



100% Syrah

APPELLATION

Rust en Vrede Estate,
Stellenbosch

HARVEST DATE:

8 - 17 March 2019

MACERATION

14 - 21 days

OAK

Malolactic fermentation partially in barrel. 18 months in 500L French oak barrels. 16% new oak, medium toast.

ANALYSIS

Alcohol 14.02%
pH 3.48
Acidity 5.5 g/l
Res. Sugar 2.5 g/l

BOTTLING DATE

17 November 2020

RELEASE DATE

June 2021

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, complex wines that reflect the uniqueness of their Stellenbosch terroir.

CLIMATE & SOIL

Rust en Vrede is a warmer microcosm in the Helderberg area with a Mediterranean climate. This is why we specialize in Cabernet Sauvignon and Syrah which lend themselves to full bodied wines with powerful structure. Approximately 34% of the Estate is planted with Syrah. Five clones of this variety are grown here: SH1, SH21, SH9, SH99 & SH470. Our north facing vineyards are planted on Tukulu soil which derives from Helderberg granite and Table Mountain sandstone, with small deposits of iron stone, showing good water retention, allowing 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

Unusually warm late-winter and early-spring temperatures resulted in a smaller crop for the 2019 vintage. Cooler days and nights allowed slower sugar accumulation while phenolics kept developing. Picking times were strongly influenced by fruit development, and the continuing cool summer resulted in a waiting game for the fruit. The late harvest coincided with a cold and rainy autumn, making it a challenging vintage in both the vineyard and cellar.

VINIFICATION

Estate grown grapes are hand-harvested and partially destemmed, with 15% of the grapes kept as whole bunches. Fermentation takes place in open-top fermenters with manual punch-downs and pump-overs performed 2 to 4 times daily. Maceration continues for 14 to 21 days. Parcels and clones are vinified separately. Wine is matured in 500L French oak barrels for 18 months using a combination of 16% new and 84% seasoned oak.

TASTING NOTES

Floral perfume of jasmine with black cherry and tobacco. Full bodied with bold fruit, showing red cherry, blueberry and black forest gateau. Subtle pink peppercorn and cumin compliment savoury notes of smoky meat. Balanced acidity, fine spicy tannins and a juicy finish.

Ageing Potential: 10 to 15 years.

Serving temperature: 14 to 16° Celsius

Date tasted: 21 May 2021