

RUST EN VREDE

STELLENBOSCH

Single Vineyard Cabernet Sauvignon 2018



Appellation

Rust en Vrede, Stellenbosch

Harvest Date

3 and 4 April 2018

Maceration

14 - 21 days

Malolactic fermentation in barrel. 22 months in French oak with 50% new, 300l medium toast barrels.

Bottling

February 2020

Release

September 2021

Viticulturist

Dirkie Mouton

Winemaker

Coenie Snyman

Ageability

10 to 15 years
Serving temperature: 14 to 16°C

Single Vineyard Wine

W.O. Stellenbosch

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. Rust en Vrede was officially granted by the Governor of the Cape on March 12th, 1694. This wine honours the previous custodians of the Estate and is produced from the highest quality, designated Single Vineyards.

Climate and Soil

Rust en Vrede is a warmer microcosm in the Helderberg area with a Mediterranean climate. This is why we focus on Cabernet Sauvignon and Syrah, which lend themselves to full-bodied wines with powerful structure. This Single Vineyard (Block 4) produces the highest quality Cabernet Sauvignon on the Estate and comprises of two clones: 46C and CS163. This Single Vineyard was planted in 2000 in Tukulu soil. Derived from Helderberg granite and Table Mountain sandstone, it has small deposits of ironstone, showing good water retention, which allows for only moderate vine stress during dry years. The sandstone allows more drainage, which results in weaker growth and more intense wines, carefully monitored and supplemented by drip irrigation.

Vintage

The vintage of 2018 was challenging because it was the fourth consecutive year of drought, bringing dry conditions with water restrictions. Careful water management was essential, but the benefit of the dry weather meant very healthy vines. The dry conditions also resulted in smaller berries, which in turn provide excellent colour and flavour intensity. Cooler nights towards the end of February meant a longer hang time, allowing for further flavour development. Despite the irrigation challenges and a smaller crop, 2018 bodes very well for high-quality wines.

Vinification

Made from a designated Single Vineyard (Block 4), Estate-grown grapes are picked and sorted by hand. Harvest parcels and clones are vinified separately. Clusters are destemmed, crushed and pumped into open-top fermentation tanks where they undergo a 14-21-day maceration period involving a 7-day fermentation with pump-overs and manual punch-downs 2-4 times daily. Barrel maturation in 100% French oak barrels (50% new, 50% 2nd fill), in 300l barrels for 22 months.

Tasting Notes

Deep, opaque ruby with a prominent bouquet of cedar, pencil shavings and dark chocolate rounded out with cassis and black cherry. A full-bodied, classic Cabernet in a Bordeaux style, this wine shows fine-grained tannins and velvety acidity. Blackberries and mulberries complement savoury spice – coriander seed and juniper. Structured and powerful, this is a Cabernet that will continue developing complexity as it ages. Date tasted: 6 May 2021.

Analysis

Alcohol	14.78%	Acidity	6.1 g/l
pH	3.64	Residual Sugar	1.7 g/l