

# RUST EN VREDE

## STELLENBOSCH

### Single Vineyard Syrah 2017



100% Syrah

#### **APPELLATION**

Rust en Vrede Estate,  
Stellenbosch

#### **HARVEST DATE**

6 - 8 MARCH 2017

#### **MACERATION**

21 days

#### **OAK**

Malolactic fermentation in barrel. 22 months in 100% French oak with 50% new, 300l medium toast barrels.

#### **ANALYSIS**

Alcohol 15.05%  
pH 3.56  
Acidity 6.1 g/l  
Res. Sugar 2.3 g/l

#### **BOTTLING DATE**

14 September 2018

#### **RELEASE DATE**

July 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. This Single Vineyard (Block 7) produces the highest quality Syrah on the Estate. It was planted in 1998 under clone SH21 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**

2017 saw the drought of the previous few years continuing. Very dry conditions with rainfall well below average, along with cool spring conditions resulted in smaller berries. Careful irrigation in the summer months was supplemented by rain just after véraison. Cool summer nights dropping consistently below 20°C allowed grapes to ripen slowly, retaining acidity and encouraging excellent formation of colour. Harvest at Rust en Vrede started on the 20th of February 2017. The cooler vintage is bold, structured and intense with the various components in the wines creating beautiful harmony.

#### **VINIFICATION**

Made from a designated Single Vineyard (Block 7), these Estate-grown grapes are picked and sorted by hand. Each harvest-parcel is vinified separately. 10% of the fruit is retained as whole clusters, 30% is destemmed but left as whole berries, and the remainder is destemmed and crushed prior to fermentation. Fermentation takes place in open top fermentation tanks, involving a 14-21-day maceration period with pump-overs and manual punch-downs 2-4 times daily. Barrel maturation in 100% French oak barrels (50% new, 50% 2nd fill), in 500l barrels for 16 months.

#### **TASTING NOTES**

Expressive redcurrant, fresh plum, and blackberry compote jump out of the glass. Prosciutto, leather, and layers of spice add depth to the fruit with notes of vanilla, chilli-chocolate and black pepper. On the palate, balance is key with a play between sweet and savoury elements. Fine, grippy tannins combined with firm acidity create a powerful structure with layered fruit, perfume and spice adding complexity. The lingering finish indicates a quality wine that will age well over time.

Aging Potential: 10 to 15 years.

Serving temperature: 14 to 16° Celsius

Date tasted: 21 May 2021