

RUST EN VREDE

STELLENBOSCH

Single Vineyard Syrah 2018



Appellation

Rust en Vrede, Stellenbosch

Harvest Date

9 March 2018

Maceration

21 days.

Malolactic fermentation in barrel. 16 months in French oak with 50% new and 50% 2nd fill, in 500l medium toast barrels.

Bottling

November 2019

Release

October 2022

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 7) produces the highest quality Syrah on the Estate. It was planted in 1998 under clone SH21 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 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 before 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 red and black fruit combine seamlessly on the nose. Spicy red cherries, mulberry and blueberries. Dark chocolate and smoked paprika add layers. Elegant and accessible on the palate, with fine, ripe, and velvety tannins. Red-fruit acidity balances the bold black fruit flavours, with toasty oak, tobacco and a hint of cured meat adding complexity to the wine. Date tasted: 30 September 2022.

Analysis

Alcohol	14.76%	Acidity	5.9 g/l
pH	3.58	Residual Sugar	2.2 g/l