



# RUST EN VREDE

## STELLENBOSCH

### ESTATE VINEYARDS CABERNET SAUVIGNON 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. Our north facing vineyards are planted in Tukulu soil which derives from Helderberg granite and Table Mountain sandstone, showing good water retention which allows for only moderate vine stress during dry years, A higher amount of sandstone allows for more drainage which results in weaker growth and more intense wines, carefully monitored and supplemented by drip irrigation.

#### **Vintage**

Picking for the Estate vineyard fruit started a bit later than usual in the last week of February and went on until the 15<sup>th</sup> of April. 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**

Deep Ruby. Bold crème de cassis, cigar box and liquorice are subtly supported by notes of black currant and dark chocolate. A great example of a Rust en Vrede Cabernet Sauvignon, approachable, opulent wine is full of velvety tannins with a refined, elegant yet bold finish.

*Aging Potential: 10 to 15 years.*

*Serving temperature: 14 to 16° Celsius.*

*Date tasted: 14 February 2016*

100% Cabernet Sauvignon

#### APPELLATION

Rust en Vrede Estate,  
Stellenbosch

HARVEST DATE: End Feb  
until 15<sup>th</sup> April 2014

#### MACERATION

21 days

#### OAK

Malolactic Fermentation  
in Barrel. 18 months in  
100% French oak with  
medium toast

#### ANALYSIS

Alcohol 15.33%

pH 3.66

Acidity 5.4g/l

Res. Sugar 3.1g/l

BOTTLING DATE: 16

NOVEMBER 2015

RELEASE DATE: February  
2016

#### VITICULTURIST

Dirkie Mouton

#### WINEMAKER

Coenie Snyman