

RUST EN VREDE

STELLENBOSCH

ESTATE VINEYARDS CABERNET SAUVIGNON 2021

100% Cabernet Sauvignon

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. 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

Rust en Vrede has a Mediterranean climate with very low rainfall during the growing season. Rust en Vrede is a warmer microcosm in the Helderberg area. This is why we specialize in Cabernet Sauvignon and Syrah, which lend themselves to full-bodied wines with powerful structure. Our north-facing vineyards are planted on Tukulu soil, derived from Helderberg granite and Table Mountain sandstone. Small deposits of ironstone show good water retention, which allows for only moderate vine stress during dry years. A higher amount of sandstone provides good drainage, resulting in weaker growth and more intense wines, carefully monitored and supplemented by drip irrigation.

VINTAGE

Cool, wet conditions during the winter of 2020 replenished water reserves and provided sufficient water to saturate soils and return water levels to pre-drought levels. This resulted in very vigorous growth in the vineyards, meaning careful vineyard management was required, especially to curb vigorous growth during spring. Flowering and fruit set conditions were ideal, with an average crop set, followed by a moderate growing season. We then experienced a cool ripening season in 2021, with late ripening and minimal precipitation during the harvest period. Ideal conditions that allowed grapes to ripen slowly, retaining good acidity while developing phenolics.

VINIFICATION

Made only from Estate-grown grapes that are picked and sorted by hand. Harvest parcels and clones are vinified separately. Harvested grapes are destemmed, crushed and pumped into open-top fermentation tanks where they undergo a 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 300l oak barrels (20% new oak), for 18 months.

TASTING NOTES

A subtle perfume of sandalwood is followed by pronounced aromas of black currant, cherry and graphite. Bold and robust on the palate with fresh acidity balancing out fine grained and grippy tannins. Intense flavours of black currant combine with sour cherry, spicy plum, and espresso. A structured wine with a long savoury finish that speaks of good aging potential.

Harvest Date: 25 Mar - 7 Apr 2021

Bottling: November 2022

Release: May 2023

Ageability: 10 to 15 years

Date Tasted: 14 April 2023

Alcohol 13.83%

pH 3.66

Acidity 5.6

RS 1.6 g/l