

RUST EN VREDE

STELLENBOSCH

ESTATE VINEYARDS CABERNET SAUVIGNON 2022

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

A typical winter in 2021 with good rainfall at an average of 150mm rain each month from May to August replenished water reserves, and cold units were very good. Budbreak was slightly later than usual, but higher than normal rainfall at critical times during flowering and fruit set was good for our vineyards. January was warm and dry, with a few heat waves - good conditions for Cabernet Sauvignon, mitigating sunburn with good canopy management. Temperate conditions during harvest meant that the Cabernet Sauvignon ripened evenly with deep colour. The vintage of 2022 was moderate with an average crop size of excellent quality. The Rust en Vrede wines from this vintage show good colour, intensity, and promise for aging.

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

Deep ruby in colour. A complex nose of black currant, dark chocolate, tobacco, cedar, nutmeg, and pencil shavings. Refined and elegantly balanced on the palate where intense black currant, black cherry, fresh plum, and mulberry combine with spicy and savoury notes of cedar and tobacco to make this a classically styled Stellenbosch Cabernet Sauvignon. Persistent, fresh finish of cassis and cedar.

Harvest Date: 22 Mar - 1 Apr 2022

Bottling: November 2023

Release: May 2024

Ageability: 10 to 15 years

Date Tasted: 10 April 2024

Alcohol 14.34%

pH 3.59

Acidity 6.0

RS 2.1 g/l