



RUST EN VREDE

STELLENBOSCH

ESTATE 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 reds, particularly Cabernet Sauvignon and Syrah which lend themselves to full bodied wines with powerful structure. Our vineyards are planted on 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 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 Feb and went on until the 15th of April. The vintage was that of far larger proportions, coming in at 44% higher than average. Due to a warmer 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 crimson red. Aromas of sour cherry, black forest and Christmas cake along with notes of perfumed jasmine compliment a palate of sweet spices, dark fruits and paprika. The finish is long, savoury and well-structured.

Aging Potential: 10 to 15 years.

Serving temperature: 14 to 16° Celsius.

Date tasted: 18 November 2016

62% Cabernet Sauvignon
31% Syrah, 7% Merlot

APPELLATION

Rust en Vrede Estate,
Stellenbosch

HARVEST DATE: End Feb
until 15th April 2014

MACERATION

Cabernet
Sauvignon – 31 days
Syrah – 21 Days
Merlot – 14 days

OAK

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

ANALYSIS

Alcohol 14.84%
pH 3.5
Acidity 5.9g/l
Res. Sugar 3.4g/l

BOTTLING DATE:
9 FEBRUARY 2016

RELEASE DATE:
14 December 2016

VITICULTURIST
Dirkie Mouton

WINEMAKER
Coenie Snyman