

RUST EN VREDE

STELLENBOSCH

Estate 2019



Appellation

Rust en Vrede, Stellenbosch

Harvest Date

18 Feb - 10 April 2019

Maceration

21 days

Malolactic Fermentation in barrel. 22 months in 100% French oak, 40% new.

Bottling

February 2021

Release

August 2022

Viticulturist

Dirkie Mouton

Winemaker

Coenie Snyman

Ageability

10 to 15 years
Serving temperature, 14 to 16°C

59% Cabernet Sauvignon 32% Syrah, 9% Merlot

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. The Estate is our flagship blend of Cabernet Sauvignon, Syrah and Merlot. This wine is uniquely produced and blended in proportion to our vineyard plantings.

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 allows more drainage resulting in weaker growth and more intense wines, carefully monitored and supplemented by drip irrigation.

Vintage

Unusually warm late-winter and early-spring temperatures resulted in a smaller crop for the 2019 vintage. Cooler days and nights allowed slower sugar accumulation while phenolics kept developing. Picking times were strongly influenced by fruit development, and the continuing cool summer resulted in a waiting game for the fruit. The late harvest coincided with a cold and rainy autumn, making it a challenging vintage in both the vineyard and cellar.

Vinification

Made only from Estate grown grapes that are picked and sorted by hand. Each variety, harvest parcel and individual clone is vinified separately. An average of 8 tons per hectare is harvested, destemmed, crushed, and pumped into open-top fermentation tanks. The must undergoes a 21-day maceration period involving a 7-day fermentation with pump-overs and manual punch-downs 2-4 times daily. Barrel maturation takes place in 100% French oak barrels (40% new, 40% 2nd fill, 20% 3rd fill), 30% in 500l & 70% in 300l barrels for 22 months.

Tasting Notes

Distinctive aromas of crème de cassis, Black Forest gateaux and sandalwood give way to subtle vanilla and nutmeg spice. Chalky, fine grained tannins reveal the structure of the blend and provide a rounded mouth feel. Flavours of black cherry and toast are balanced by well-integrated acidity. Restrained on the palate, showing some potential for aging, with a soft, savoury finish. Date tasted: 1 June 2022.

Analysis

Alcohol	14.12%	Acidity	6.1 g/l
pH	3.47	Residual Sugar	1.9 g/l