

RUST EN VREDE

STELLENBOSCH

ESTATE 2020

64% Cabernet Sauvignon | 28% Syrah | 8% 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, 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 provides good drainage, resulting in weaker growth and more intense wines, carefully monitored and supplemented by drip irrigation.

VINTAGE

The 2020 vintage had good, cool growing conditions with a wet October that luckily did not affect flowering. Very little rain and wind in November was ideal for berry set. Cool and dry conditions during ripening allowed tannins to develop without the accumulation of sugar, resulting in smooth, ripe tannins. Optimal conditions meant that harvesting took place as expected but we were under pressure to finish ahead of the Covid lockdown.

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 oak barrels (20% new, 20% 2nd fill, 20% 3rd fill, 40% 4th fill), in 300l barrels for 22 months.

TASTING NOTES

Dense yet defined aromas of dark chocolate, black currant, black cherries and sandalwood on the nose. Sweet fruit on entry followed by an enticing combination of Black Forest gateaux, cedar, baking spices, and toast. Fresh acidity and fine-grained but grippy tannins provide structure, balanced by intense, spicy blackberry compote that lingers on the finish.

Harvest Date: 19 Feb - 26 Mar 2020

Bottling: February 2022

Release: March 2023

Ageability: 10 to 15 years

Date Tasted: 2 March 2023

Alcohol 14.35%

pH 3.56

Acidity 5.8

RS 2.0 g/l