

RUST EN VREDE

STELLENBOSCH

SINGLE VINEYARD SYRAH 2010

Background

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 Shiraz, Cabernet Sauvignon and Merlot. Proprietor Jean Engelbrecht has worked to establish Rust en Vrede as one of South Africa's premium red wine estates, with full-bodied and complex wines that reflect the uniqueness of the Helderberg terroir.

Variety:	100% Syrah
Appellation:	Estate Wine, Rust en Vrede Stellenbosch
Analysis:	Alcohol – 15.32 vol% pH – 3.7 Acidity – 5.7g/l Res. Sugar – 2.9g/l
Winemaker:	Coenie Snyman



Climate

Mediterranean climate with ± 650 mm rainfall per annum. The Estate is located on the lower lying slopes of the Helderberg between 85m -130m above sea level. Vineyards are mostly situated on north facing slopes with a small portion on north-east and north-west facing slopes to create subtle nuances in aspect. Shielded from South Easterly winds by the Helderberg and Stellenbosch mountains, and from the South Westerly winds by the foothills of the Helderberg, Rust en Vrede is a warmer microcosm in the Helderberg area, which is why we specialize in reds, particularly Shiraz and Cabernet Sauvignon which lend themselves to full bodied wines with powerful structure.

Vineyard

The Single Vineyard is known as Block 7, which is produced the highest quality of Syrah on the Estate. The vineyard is north facing and consists of a mixture of decomposed Helderberg granite and Table Mountain sandstone, classified as Tukulu soil type with medium growth potential. The Syrah clone SH21A was grafted onto 101-14 rootstock and the vines planted in 1998. The vineyard is 2.3 hectares with 2850 vines per hectare. In 2010 this vineyard yielded 2.17 ton/ha. The grapes were harvested according to NDVI growth patterns in 2 sections on the 2nd and 4th of March 2010 at 26.12 balling. The sections were vinified separately.

Vinification

Fermentation took place in open top fermentation vats for 7 days at 28°C, with the cap manually punched down 4 times a day. Fermentation is followed by 10 days maceration. Malolactic fermentation took place in oak barrels and the wine was matured for 18 months in 50% French and 50% American oak barrels. Seventy-five percent of the barrels used for maturation are new oak. 1280 bottles were bottled on the 14th of September 2011. A further 13 months of bottle maturation took place before the wine was released in December 2012.

Tasting Notes

Colour – Deep Garnet. **Aroma** – Floral aromas, most notably jasmine give way to notes of white pepper and peach. **Palate** – Subtle use of oak results in seamless integration of fruit and tannins. The wine shows beautiful structure on the palate with a long juicy finish.