



59% Syrah
41% Cabernet Sauvignon

APPELLATION

Rust en Vrede Estate,
Stellenbosch

HARVEST DATE

6 - 8 MARCH 2017 - Syrah
24 & 27 MARCH 2017 - Cab

MACERATION

21 days

OAK

Malolactic fermentation in barrel. 22 months in 100% French oak with 50% new, 300l medium toast barrels.

ANALYSIS

Alcohol 14.94%
pH 3.53
Acidity 6.3 g/l
Res. Sugar 1.9 g/l

BOTTLING DATE

7 February 2019

RELEASE DATE

July 2021

VITICULTURIST

Dirkie Mouton

WINEMAKER

Coenie Snyman

RUST EN VREDE

STELLENBOSCH

1694 Classification 2017

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, complex wines that reflect the uniqueness of their Stellenbosch terroir.

CLIMATE & SOIL

Rust en Vrede is a warmer microcosm in the Helderberg area with a Mediterranean climate. This is why we specialize in Cabernet Sauvignon and Syrah which lend themselves to full bodied wines with powerful structure. These Single Vineyards (Block 7 Syrah & Block 4 Cabernet Sauvignon) were planted 1998 and 2000 respectively in Tukulu soil which derives from Helderberg granite and Table Mountain sandstone, with small deposits of iron stone, 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

2017 saw the drought of the previous few years continuing. Very dry conditions with rainfall well below average, along with cool spring conditions resulted in smaller berries. Careful irrigation in the summer months was supplemented by rain just after véraison. Cool summer nights dropping consistently below 20°C allowed grapes to ripen slowly, retaining acidity and encouraging excellent formation of colour. Harvest at Rust en Vrede started on the 20th of February 2017. The cooler vintage is bold, structured and intense with the various components in the wines creating beautiful harmony.

VINIFICATION

Made from two designated Single Vineyards (Block 4 & 7), these Estate-grown grapes are picked and sorted by hand. Each harvest-parcel and individual clones are vinified separately. Clusters are destemmed, crushed and pumped into open top fermentation tanks where they undergo a 14-21-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 (50% new, 50% 2nd fill), in 300l barrels for 18 months.

TASTING NOTES

Pronounced red and black cherry on the nose. Flavours of cassis, cedar, cumin, and ground coriander combine with fine, ripe tannins that coat the palate. Defined cherry and blackberry notes lend a dark fruit backbone to balanced cedar spice, vanilla pudding, and liquorice that create a harmonious complexity on the palate. Well-structured and concentrated without being overbearing.

Aging Potential: 10 to 15 years.

Serving temperature: 14 to 16° Celsius

Date tasted: 21 May 2021