

RUST EN VREDE

STELLENBOSCH

1694 Classification 2018



63% Syrah, 37% Cabernet Sauvignon

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. Rust en Vrede was officially granted by the Governor of the Cape on March 12th, 1694. This wine honours the previous custodians of the Estate and is produced from the highest quality, designated Single Vineyards.

Climate and 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 in 1998 and 2000 respectively in Tukulu soil. Derived from Helderberg granite and Table Mountain sandstone, it has small deposits of ironstone, showing good water retention, which allows for only moderate vine stress during dry years. The sandstone allows more drainage, which results in weaker growth and more intense wines, carefully monitored and supplemented by drip irrigation.

Vintage

The vintage of 2018 was challenging because it was the fourth consecutive year of drought, bringing dry conditions with water restrictions. Careful water management was essential, but the benefit of the dry weather meant very healthy vines. The dry conditions also resulted in smaller berries, which in turn provide excellent colour and flavour intensity. Cooler nights towards the end of February meant a longer hang time, allowing for further flavour development. Despite the irrigation challenges and a smaller crop, 2018 bodes very well for high-quality wines.

Vinification

Made from two designated Single Vineyards (Block 4 & 7), these Estate-grown grapes are picked and sorted by hand. Harvest parcels and 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

Intense blackcurrant with lead pencil blanketed in a soft perfume of violets. On the palate, well defined fruit flavours of cassis, red currant, and bramble dominate underscored with sandalwood and liquorice. Spicy notes of freshly ground black pepper with cinnamon and clove bring depth. Structured with robust tannins and a textured finish of blackcurrant with nutmeg. Opulence meets restraint. Date tasted: 30 September 2022.

Appellation

Rust en Vrede, Stellenbosch

Harvest Date

9 March, 3 & 4 April 2018

Maceration

21 days.

Malolactic fermentation in barrel. 22 months in French oak with 50% new barrels.

Bottling

February 2020

Release

October 2022

Viticulturist

Dirkie Mouton

Winemaker

Coenie Snyman

Ageability

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

Analysis

Alcohol	14.59%	Acidity	5.9 g/l
pH	3.56	Residual Sugar	1.8 g/l