



100% Merlot

APPELLATION  
Rust en Vrede,  
Stellenbosch

HARVEST DATE: 12<sup>TH</sup>  
February to 3<sup>RD</sup> March 2015

MACERATION  
21 days

OAK  
Malolactic Fermentation  
in Barrel. 14 months in  
100% French oak with  
medium toast

ANALYSIS  
Alcohol 14.86%  
pH 3.49  
Acidity 6 g/l  
Res. Sugar 1.9 g/l

BOTTLING DATE: 14 JUNE  
2016

RELEASE DATE: DECEMBER  
2016

VITICULTURIST  
Dirkie Mouton

WINEMAKER  
Coenie Snyman

# RUST EN VREDE

## STELLENBOSCH

### ESTATE VINEYARDS MERLOT 2015

#### **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, Syrah and Merlot. 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.

#### **Climate and Soil**

Mediterranean climate with precisely 469ml rainfall during vintage growing season. Rust en Vrede is a warmer microcosm in the Helderberg area, which is why we specialize in red wine, particularly Cabernet Sauvignon, Syrah and Merlot which lend themselves to full bodied wines with powerful structure. Our north facing vineyards are planted in Tukulu soil which is derived from Helderberg granite and Table Mountain sandstone, 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**

Harvest of the Merlot started on the 11<sup>th</sup> of February and continued until the 3<sup>rd</sup> of March, about two weeks earlier than normal. Due to an early bud break and very dry conditions in the months following irrigation management was used. This led to a short and challenging harvest. Harvest volume was as per normal, up by 0.8%. Merlot of the 2015 vintage is well structured with a lighter body and linear fruit expression.

#### **Tasting Notes**

Deep Ruby Red. Notes of Cedar spice and mulberries lead the nose to a subtle hint of fynbos laced with black cherry, potpourri and tobacco. The palate is full bodied with subtly grippy tannins, well-structured fruit and savoury flavors. This wine has great maturation potential.

*Aging Potential: 10 to 15 years.*

*Serving temperature: 14 to 16° Celsius.*

*Date tasted: 22 December 2016*