



100% Syrah

APPELLATION
Rust en Vrede,
Stellenbosch

HARVEST DATE: February to
8th April 2014

MACERATION
14-21 days

OAK
Malolactic Fermentation
in Barrel. 18 months in
100% French oak with
medium toast

ANALYSIS
Alcohol 14.68%
pH 3.54
Acidity 5.8g/l
Res. Sugar 3.0g/l

BOTTLING DATE: 17
September 2015

RELEASE DATE: 1 March
2017

VITICULTURIST
Dirkie Mouton

WINEMAKER
Coenie Snyman

RUST EN VREDE

STELLENBOSCH

ESTATE VINEYARDS SYRAH 2014

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 and complex wines that reflect the uniqueness of its Stellenbosch terroir.

Climate and Soil

Mediterranean climate with precisely 995mm 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 and Syrah which lend themselves to full bodied wines with powerful structure. Our North facing vineyards are planted on Tukululo soil which derives 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

Picking of these vineyards started a bit later than usual in the last week of February and went on until the 15th of April. The vintage was that of far larger proportions, coming in at 44% larger in quantity than average. Due to a good spring, fruit set was good and led to high yields. The last two weeks of harvest brought rain which mimicked that of the typical Bordeaux season, these rains were consistent and helped ripen the fruit which led to an elegant vintage.

Tasting Notes

Deep Ruby. Pronounced Dark chocolate and earthy aromas are, followed by sweet spices - nutmeg, cinnamon and toffee essence. The palate is full and juicy with velvety tannins that are fresh with flavours of strawberries and sour cherries.

Aging Potential: 10 to 15 years.

Serving temperature: 14 to 16° Celsius.

Date tasted: 17 February 2017