



RUST EN VREDE

STELLENBOSCH

SINGLE VINEYARD CABERNET SAUVIGNON 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 reds, particularly Cabernet Sauvignon and Syrah which lend themselves to full bodied wines with powerful structure. This Single Vineyard (Block 4) is situated on a north facing slope and planted 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

Picking for the Single vineyard fruit started a bit later than usual but arrived quickly on the 9th and 10th of April. The vintage was that of far larger proportions, coming in at 44% larger 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. This wine has a magnificently ripe palate, with hints of mocha, dark chocolate, red cherries and subtle floral notes that lend themselves to bright and lively red fruits on the palate. Fresh acidity is well balanced by grippy yet integrated tannins and a full fruit driven finish.

Aging Potential: 10 to 15 years.

Serving temperature: 14 to 16° Celsius.

Date tasted: 18 November 2016

100% Cabernet Sauvignon

APPELLATION
Rust en Vrede,
Stellenbosch

HARVEST DATE: 9th and 10th
April

MACERATION
10 days

OAK
Malolactic Fermentation
in Barrel. 22 months in
100% French oak with 65%
new 300l medium toast
barrels

ANALYSIS
Alcohol 14.78%
pH 3.58
Acidity 5.7g/l
Res. Sugar 3.0g/l

BOTTLING DATE: 9
FEBRUARY 2016

RELEASE DATE: 1st March
2017

VITICULTURIST
Dirkie Mouton

WINEMAKER
Coenie Snyman