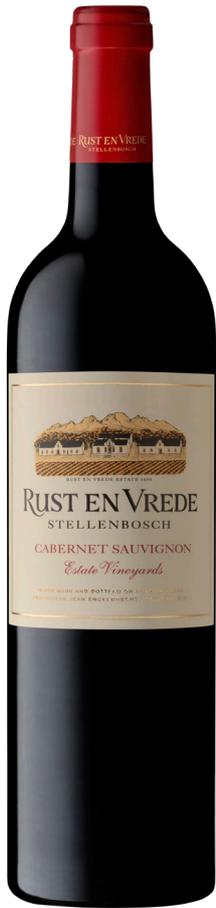


# RUST EN VREDE

STELLENBOSCH

## Estate Vineyards Cabernet Sauvignon 2019



### Appellation

Rust en Vrede, Stellenbosch

### Harvest Date

25 March - 10 April 2019

### Maceration

14 - 21 days

Malolactic fermentation in barrel. 18 months in 300L French oak barrels. 20% new oak, medium toast.

### Bottling

November 2020

### Release

March 2021

### Viticulturist

Dirkie Mouton

### Winemaker

Coenie Snyman

### Ageability

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

### Estate Vineyards Wine

#### 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 has a Mediterranean climate and is a warmer microcosm in the Helderberg area. This is why we specialize in Cabernet Sauvignon and Syrah, which lend themselves to full-bodied wines with powerful structure. Approximately 60% of the Estate is planted with Cabernet Sauvignon. Seven clones of this variety are grown here: 18H, 37C, 46C, CS163, CS169, CS338 and CS23A. Our north-facing vineyards are planted in Tukul soil, derived from Helderberg granite and Table Mountain sandstone with small deposits of ironstone, showing good water retention that is carefully monitored and supplemented by drip irrigation. A higher amount of sandstone allows good drainage, resulting in weaker growth and more intense wines.

#### Vintage

Unusually warm late-winter and early-spring temperatures resulted in a smaller crop for the 2019 vintage. Cooler days and nights allowed slower sugar accumulation while phenolics kept developing. Picking times were strongly influenced by fruit development, and the continuing cool summer resulted in a waiting game for the fruit. The late harvest coincided with a cold and rainy autumn, making it a challenging vintage in both the vineyard and cellar.

#### Vinification

Made only from Estate-grown grapes that are picked and sorted by hand. Harvest parcels and clones are vinified separately. Harvested grapes are destemmed, crushed and pumped into open-top fermentation tanks where they undergo a 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 (20% new, 20% 2nd fill, 20% 3rd fill, 40% 4th fill), in 300l barrels for 18 months.

#### Tasting Notes

Deep crimson with well-defined red and black cherry prominent on the nose. Dark chocolate, cedar and pencil shavings bring complexity and typicity to this Helderberg Cabernet. The palate is structured with fresh acidity and bold tannins that will balance each other well over time. Cherry notes carry through on the palate, growing in intensity and complexity with layered cassis, blackberry, liquorice and a pinch of black pepper. Date tasted: 26 February 2021.

#### Analysis

Alcohol	13.74%	Acidity	5.7 g/l
pH	3.61	Residual Sugar	2.1 g/l