

# RUST EN VREDE

## STELLENBOSCH

### Estate Vineyards Syrah 2019

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 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. Approximately 34% of the Estate is planted with Syrah. Five clones of this variety are grown here: SH1, SH21, SH9, SH99 and SH470. Our north-facing vineyards are planted in Tukulu 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

Estate grown grapes are hand-harvested and partially destemmed, with 15% of the grapes kept as whole bunches. Fermentation takes place in open-top fermenters with manual punch-downs and pump-overs performed 2 to 4 times daily. Maceration continues for 14 to 21 days. Parcels and clones are vinified separately. Wine is matured in 500L French oak barrels for 18 months using a combination of 16% new and 84% seasoned oak.

#### Tasting Notes

Floral perfume of jasmine with black cherry and tobacco. Full-bodied with bold fruit, showing red cherry, blueberry and black forest gateau. Subtle pink peppercorn and cumin complement savoury notes of smoky meat. This wine has balanced acidity, fine spicy tannins and a juicy finish. Date tasted: 21 May 2021.



#### Appellation

Rust en Vrede, Stellenbosch

#### Harvest Date

8 - 17 March 2019

#### Maceration

14 - 21 days

Malolactic fermentation partially in barrel. 18 months in 500L French oak barrels. 16% new oak, medium toast.

#### Bottling

November 2020

#### Release

June 2021

#### Viticulturist

Dirkie Mouton

#### Winemaker

Coenie Snyman

#### Ageability

10 to 15 years

Serving temperature: 14 to 16°C

#### Analysis

Alcohol	14.02%	Acidity	5.5 g/l
pH	3.48	Residual Sugar	2.5 g/l