

# RUST EN VREDE

STELLENBOSCH

## Estate Vineyards Syrah 2020



### Appellation

Rust en Vrede, Stellenbosch

### Harvest Date

26 Feb - 13 Mar 2020

### Maceration

14 - 21 days

Malolactic fermentation partially in barrel. 18 months in 500L French oak barrels. 20% new oak, medium toast.

### Bottling

November 2021

### Release

July 2022

### Viticulturist

Dirkie Mouton

### Winemaker

Coenie Snyman

### Ageability

10 to 15 years

### 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. 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

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

The vintage of 2020 had good, cool growing conditions with a wet October that luckily did not affect flowering. Very little rain and wind in November was ideal for berry set. Cool and dry conditions during ripening allowed tannins to develop without the accumulation of sugar, resulting in smooth, ripe tannins. Optimal conditions meant that harvesting took place as expected but we had to rush to finish ahead of the Covid lockdown.

### 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

Rich black fruit with a floral perfume of musk. Blackberry compote, blueberries and ripe damson plum combine with spicy paprika, sweet red pepper and sandalwood. Round, juicy black fruit follows on the palate, with intense black cherry, crème de cassis and chilli chocolate. Layers of complex flavours are revealed as the wine opens. Refined tannins are well integrated with the intense fruit, balanced by zesty acidity. Full bodied and structured with a long finish of blueberry and black pepper. Date tasted: 1 July 2022.

### Analysis

Alcohol	14.34%	Acidity	5.7 g/l
pH	3.44	Residual Sugar	1.7 g/l