



100% Cabernet Sauvignon

**APPELLATION**

Rust en Vrede Estate,  
Stellenbosch

**HARVEST DATE:**

24 & 27 MARCH 2017

**MACERATION**

21 days

**OAK**

Malolactic Fermentation  
in Barrel. 22 months in  
100% French oak with  
50% new, 300l medium  
toast barrels.

**ANALYSIS**

Alcohol 14.62%  
pH 3.44  
Acidity 6.56 g/l  
Res. Sugar 1.54 g/l

**BOTTLING DATE**

5 February 2019

**RELEASE DATE**

March 2020

**VITICULTURIST**

Dirkie Mouton

**WINEMAKER**

Coenie Snyman

# RUST EN VREDE

STELLENBOSCH

## Single Vineyard Cabernet Sauvignon 2017

**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 & SOIL**

Mediterranean climate, with Rust en Vrede in a warmer microcosm within the Helderberg area. This is why we focus on Cabernet Sauvignon and Syrah, which lend themselves to full bodied wines with powerful structure. This Single Vineyard (Block 4) produces the highest quality Cabernet Sauvignon on the Estate and comprises of two clones: 46C and CS163. Planted in 2000 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**

2017 saw the drought of the previous few years continuing. Very dry conditions with rainfall well below average, along with cool spring conditions resulted in smaller berries. Careful irrigation in the summer months was supplemented by rain just after véraison. Cool summer nights dropping consistently below 20°C allowed grapes to ripen slowly, retaining acidity and encouraging excellent formation of colour. Harvest at Rust en Vrede started on the 20th of February 2017. The cooler vintage is bold, structured and intense with the various components in the wines creating beautiful harmony.

**VINIFICATION**

Made from a designated Single Vineyard (Block 4) these Estate-grown grapes are picked and sorted by hand. Each harvest-parcel and individual clones are vinified separately. Clusters are destemmed, crushed and pumped into open top fermentation tanks where they undergo a 14-21-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 (50% new, 50% 2nd fill), in 300l barrels for 22 months.

**TASTING NOTES**

This Cabernet Sauvignon shows off 2017's deep, almost opaque colour. Aromas of rich, concentrated cassis, black cherry and blue berry evolve into more floral and spicy notes of jasmine, juniper and cinnamon. Savoury notes of pencil shavings and cumin emerge as the wine opens up. Fine, grippy tannins combine with a vibrant acidity to create a taut, structured wine. Intense black fruit follows though from the nose with flavours of dark chocolate, all spice and a savoury note of tobacco leaf adding to the complexity. The finish is crisp and dry with notes of sweet baking spices.

Aging Potential: 10 to 15 years.

Serving temperature: 14 to 16° Celsius

Date tasted: 13 November 2019