

RUST EN VREDE

STELLENBOSCH

Single Vineyard Syrah 2017



Single Vineyard 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 focus on Cabernet Sauvignon and Syrah, which lend themselves to full-bodied wines with powerful structure. This Single Vineyard (Block 7) produces the highest quality Syrah on the Estate. It was planted in 1998 under clone SH21 in Tukulu soil. Derived from Helderberg granite and Table Mountain sandstone, it has small deposits of ironstone, showing good water retention, which allows for only moderate vine stress during dry years. The 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 the 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 a beautiful harmony.

Vinification

Made from a designated Single Vineyard (Block 7), these Estate-grown grapes are picked and sorted by hand. Each harvest parcel is vinified separately. 10% of the fruit is retained as whole clusters, 30% is destemmed but left as whole berries, and the remainder is destemmed and crushed before fermentation. Fermentation takes place in open-top fermentation tanks, involving a 14-21-day maceration period with pump-overs and manual punch-downs 2-4 times daily. Barrel maturation in 100% French oak barrels (50% new, 50% 2nd fill), in 500l barrels for 16 months.

Tasting Notes

Expressive redcurrant, fresh plum, and blackberry compote jump out of the glass. Prosciutto, leather, and layers of spice add depth to the fruit with notes of vanilla, chilli chocolate and black pepper. On the palate, balance is key, with a play between sweet and savoury elements. Fine, grippy tannins combined with firm acidity create a powerful structure with layered fruit, perfume and spice adding complexity. The lingering finish indicates a quality wine that will age well over time. Date tasted: 21 May 2021.

Appellation

Rust en Vrede, Stellenbosch

Harvest Date

6 - 8 March 2017

Maceration

21 days.

Malolactic fermentation in barrel.
16 months in French oak with 50% new and 50% 2nd fill, in 500l barrels medium toast barrels.

Bottling

September 2018

Release

October 2021

Viticulturist

Dirkie Mouton

Winemaker

Coenie Snyman

Ageability

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

Analysis

Alcohol	15.05%	Acidity	6.1 g/l
pH	3.56	Residual Sugar	2.3 g/l