

RUST EN VREDE

STELLENBOSCH



100% Cabernet Sauvignon

APPELLATION
Rust en Vrede Estate,
Stellenbosch

HARVEST DATE:
17 Feb – 29 March

MACERATION
21 days

OAK
Malolactic Fermentation
in Barrel. 18 months in
100% French oak with
medium toast

ANALYSIS
Alcohol 14.23%
pH 3.60
Acidity 6.1g/l
Res. Sugar 2.6g/l

BOTTLING DATE:
16 November 2017

RELEASE DATE:
June 2018

VITICULTURIST
Dirkie Mouton

WINEMAKER
Coenie Snyman

ESTATE VINEYARDS CABERNET SAUVIGNON 2016

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 and Soil

Mediterranean climate with precisely 485mm rainfall during vintage growing season. Rust en Vrede is a warmer microcosm in the Helderberg area, which is why we specialize in red wine, particularly Cabernet Sauvignon and Syrah which lend themselves to full bodied wines with powerful structure. Our north facing vineyards are planted in Tukulu soil which derives from Helderberg granite and Table Mountain sandstone, showing good water retention which allows for only moderate vine stress during dry years, A higher amount of sandstone allows for more drainage which results in weaker growth and more intense wines, carefully monitored and supplemented by drip irrigation.

Vintage

Picking began on the 3rd of February 2016. The winter of 2015 was extremely dry, with a maximum rainfall of 469mm, much lower than the average 712mm. The cool months after winter triggered a good bud break followed by immediate dry weather. These conditions resulted in a high number of bunches, producing smaller berries. The smaller berries balanced the effects of the dry conditions, which allowed for a normal and healthy production.

Tasting Notes

Dark ruby. Fresh and ripe red fruit aromas are laced with a hint of burned orange and herbal characteristics. Fruits of apricots and plums are prominent with dark chocolate and blackberry flavours on the palate, these flavours add to a fuller mid palate that has a lingering finish filled with ripe grainy tannins.

Aging Potential: 10 to 15 years.

Serving temperature: 14 to 16° Celsius.

Date tasted: 12 January 2018