



100% Syrah

APPELLATION  
Rust en Vrede Estate,  
Stellenbosch

HARVEST DATE:  
25 Feb – 9 March

MACERATION  
14-21 days

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

ANALYSIS  
Alcohol 14.48%  
pH 3.53  
Acidity 5.8g/l  
Res. Sugar 2.6g/l

BOTTLING DATE:  
23 September 2016

RELEASE DATE:  
February 2018

VITICULTURIST  
Dirkie Mouton

WINEMAKER  
Coenie Snyman

# RUST EN VREDE

## STELLENBOSCH

### ESTATE VINEYARDS SYRAH 2015

#### **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 995mm 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 on 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 more drainage which results in weaker growth and more intense wines, carefully monitored and supplemented by drip irrigation.*

#### **Vintage**

*Early bud break and very dry conditions in the months following resulted in irrigation management being used. This led to a short and challenging harvest. Harvest volume was normal, up by 0.8%. The 2015 vintage is well structured with a lighter body and linear fruit expression.*

#### **Tasting Notes**

*Deep Ruby. Upfront aromas of ripe red fruits including plum and red cherries are followed by dark fruit characteristics, these finish with hints of mocha and spices from oak influences. The palate is filled with dark fruits and spices ranging from blueberry and mulberries to cedar wood, pencil shavings and coffee beans, all integrating well to creating a complex finish with a subtle tannin structure.*

*Aging Potential: 10 to 15 years.*

*Serving temperature: 14 to 16° Celsius.*

*Date tasted: 12 January 2018*