



RUST EN VREDE

STELLENBOSCH

ESTATE 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.

57% Cabernet Sauvignon
34% Syrah, 9% Merlot

APPELLATION

Rust en Vrede Estate,
Stellenbosch

HARVEST DATE:

12 Feb – 3 March (Merlot)
26 Feb – 11 March (Cab Sauv)
25 Feb – 9 March (Syrah)

MACERATION

Cab Sauv – 31 days
Syrah – 21 days
Merlot – 14 days

OAK

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

ANALYSIS

Alcohol 14.60%
pH 3.57
Acidity 5.8g/l
Res. Sugar 3.2g/l

BOTTLING DATE:

3 February 2017

RELEASE DATE:

March 2018

VITICULTURIST

Dirkie Mouton

WINEMAKER

Coenie Snyman

Climate and Soil

Mediterranean climate with precisely 715mm rainfall during vintage growing season. Rust en Vrede is a warmer microcosm in the Helderberg area, which is why we specialize in reds, particularly Cabernet Sauvignon and Syrah which lend themselves to full bodied wines with powerful structure. Our 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

Crimson red. Gentle floral aromas of violets and jasmine are backed by hints of fresh leather and tobacco leaf, mulberries and forest floor. The palate replicates the nose with earthy flavours brought forward by dark fruits which include blueberries and blackcurrant, all integrating well to create a lengthy finish with soft velvety tannins.

Aging Potential: 10 to 15 years.

Serving temperature: 14 to 16° Celsius.

Date tasted: 12th January 2018