



100% Syrah

APPELLATION

Rust en Vrede Estate,
Stellenbosch

HARVEST DATE:

25, 26 Feb and
2 March

MACERATION

20 Days

OAK

Malolactic Fermentation in
Barrel. 18 months in 100%
French oak with 50% 500l
new medium toast barrels

ANALYSIS

Alcohol 14.39%

pH 3.61

Acidity 5.6g/l

Res. Sugar 2.5g/l

BOTTLING DATE:

22 September 2016

RELEASE DATE:

March 2018

VITICULTURIST

Dirkie Mouton

WINEMAKER

Coenie Snyman

RUST EN VREDE

STELLENBOSCH

SINGLE VINEYARD 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 715mm 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. This Single Vineyard (lock 7, which produces the highest quality Syrah on the Estate) was planted in 1998 and is situated on a north facing slope. The soil type is Tukulu and derives from Helderberg granite and Table Mountain sandstone with Iron stone deposits, 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.

Only 5039 bottles were produced of this Single Vineyard Syrah.

Tasting Notes

Intense Ruby. Floral notes extend to upfront black and red fruit aromas that are well supported by savoury and salty hints of dark chocolate, cinnamon and nutmeg spice. The palate is fruit forward with flavours of strawberries, cherries and mocha which bring this wine together well. The wine has an extended finish with soft mouth coating tannins.

Aging Potential: 10 to 15 years.

Serving temperature: 14 to 16° Celsius.

Date tasted: 12 January 2018