

# RUST EN VREDE

## STELLENBOSCH

### 1694 Classification 2016



61% Syrah, 39%  
Cabernet Sauvignon

#### **APPELLATION**

Rust en Vrede Estate,  
Stellenbosch

#### **HARVEST DATE:**

12 FEB - 27 MARCH 2016

#### **MACERATION**

21 days

#### **OAK**

Malolactic Fermentation  
in Barrel. 22 months in  
100% French oak with  
50% new barrels.

#### **ANALYSIS**

Alcohol 14.31%  
pH 3.60  
Acidity 5.9g/l  
Res. Sugar 2.6g/l

#### **BOTTLING DATE**

5 February 2018

#### **RELEASE DATE**

12 March 2019

#### **VITICULTURIST**

Dirkie Mouton

#### **WINEMAKER**

Coenie Snyman

#### ***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. 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 it's produced from the highest quality, designated Single Vineyards.

#### ***CLIMATE & SOIL***

Mediterranean climate with precisely 469mm 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. These Single Vineyards (Block 7 Syrah & Block 4 Cabernet Sauvignon) were planted 1998 and 2000 respectively in Tukulu soil which derives from Helderberg granite and Table Mountain sandstone, with small deposits of iron stone, 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***

Extreme dry and warm conditions in the summer months resulted in drip irrigation being used, with a maximum winter rainfall of 469mm much lower than the average 712mm. It was a vintage that was monitored extremely closely in the vineyard. The heat & dry conditions resulted in reduced berry size and earlier ripening. Harvest started on the 3<sup>rd</sup> of February, a week earlier than 2015. The 2016 vintage is well structured with a lighter body and linear fruit expression. Only 4,620 bottles were produced of this 1694 Classification.

#### ***VINIFICATION***

Made from a designated Single Vineyard (Block 4) these Estate-grown grapes are picked and sorted by hand. Each harvest-parcel and individual clones are vinified separately. Destemmed, crushed and pumped into open top fermentation tanks where they undergo a 14-21-day maceration period involving a 7-day fermentation with pump-overs and manual punch-downs 2-4 times daily. Barrel maturation in 100% French oak barrels (50% new, 50% 2nd fill), 65% in 500l & 35% in 300l barrels for 22 months.

#### ***TASTING NOTES***

'Trademark Rust en Vrede opulence meets restraint and elegance. Together in the bottle, Rust en Vrede's two single vineyards - Syrah (majority) and Cabernet Sauvignon - sing and dance. The nose abounds with violets, black pepper and fresh black cherries with leather, black olives turned earth and liquorice added upon second swirl. The 2016 is lighter than both the 2015 and 2014 and beautifully so. The powerful palate matches the nose in both intensity and depth showing plush dark fruit and oak spice, intermingled with rooibos tea, cured meat and dried herbs. The immense tannin structure from the Cabernet Sauvignon and fruit and spice form the Syrah ensure that this wine will age well over the next decade. Classy.' - Jollette Steyn

Aging Potential: 10 to 15 years.

Serving temperature: 14 to 16° Celsius

Date tasted: 9 March 2019