



100% Cabernet Sauvignon

APPELLATION

Rust en Vrede Estate,
Stellenbosch

HARVEST DATE:

25 March - 10 April 2019

MACERATION

14 - 21 days

OAK

Malolactic Fermentation
in barrel. 18 months in
300L French oak barrels.
20% new oak, medium
toast.

ANALYSIS

Alcohol 13.74%
pH 3.61
Acidity 5.7 g/l
Res. Sugar 2.1 g/l

BOTTLING DATE

19 November 2020

RELEASE DATE

March 2021

VITICULTURIST

Dirkie Mouton

WINEMAKER

Coenie Snyman

RUST EN VREDE

STELLENBOSCH

Estate Vineyards Cabernet Sauvignon 2019

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 & SOIL

Rust en Vrede has a Mediterranean climate and is a warmer microcosm in the Helderberg area. This is why we specialize in Cabernet Sauvignon and Syrah, which lend themselves to full bodied wines with powerful structure. Approximately 60% of the Estate is planted with Cabernet Sauvignon. Seven clones of this variety are grown here: 18H, 37C, 46C, CS163, CS169, CS338 & CS23A. Our north facing vineyards are planted in Tukulu soil, derived from Helderberg granite and Table Mountain sandstone with small deposits of iron stone, showing good water retention that is carefully monitored and supplemented by drip irrigation. A higher amount of sandstone allows good drainage, resulting in weaker growth and more intense wines.

VINTAGE

Unusually warm late-winter and early-spring temperatures resulted in a smaller crop for the 2019 vintage. Cooler days and nights allowed slower sugar accumulation while phenolics kept developing. Picking times were strongly influenced by fruit development, and the continuing cool summer resulted in a waiting game for the fruit. The late harvest coincided with a cold and rainy autumn, making it a challenging vintage in both the vineyard and cellar.

VINIFICATION

Made only from Estate-grown grapes that are picked and sorted by hand. Each harvest-parcel and individual clones are vinified separately. Harvested grapes are destemmed, crushed and pumped into open top fermentation tanks where they undergo a 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 (20% new, 20% 2nd fill, 20% 3rd fill, 40% 4th fill), in 300l barrels for 18 months.

TASTING NOTES

Deep crimson with well-defined red and black cherry prominent on the nose. Dark chocolate, cedar and pencil shavings bring complexity and typicity to this Helderberg Cabernet. The palate is structured with fresh acidity and bold tannins that will balance each other well over time. Cherry notes carry through on the palate, growing in intensity and complexity with layered cassis, blackberry, liquorice and a pinch of black pepper.

Ageing Potential: 10 to 15 years.

Serving temperature: 14 to 16° Celsius

Date tasted: 26 February 2021