

RUST EN VREDE

STELLENBOSCH

Single Vineyard Syrah 2016



100% Syrah

APPELLATION

Rust en Vrede Estate,
Stellenbosch

HARVEST DATE:

12 FEB - 7 MARCH 2016

MACERATION

21 days

OAK

Malolactic Fermentation
in Barrel. 16 months in
100% French oak with
50% new and 50%
2nd fill, in 500l barrels
medium toast barrels.

ANALYSIS

Alcohol 14.27%
pH 3.61
Acidity 5.7 g/l
Res. Sugar 2.8 g/l

BOTTLING DATE

10 October 2017

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. 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

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. This Single Vineyard (Block 7) produces the highest quality Syrah on the Estate. It was planted in 1998 under clone SH21 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 3rd of February, a week earlier than 2015. The 2016 vintage is well structured with a lighter body and linear fruit expression. Only 5,040 bottles were produced of this Single Vineyard Syrah.

VINIFICATION

Made from a designated Single Vineyard (Block 7) these Estate-grown grapes are picked and sorted by hand. Each harvest-parcel is 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), in 500l barrels for 16 months.

TASTING NOTES

'From granitic soils, this single vineyard Syrah displays its hallmark intensity of colour, aromatics and flavours handsomely. Concentrated aromatics of blackberries, blueberries and plums flourish alongside flavours of star anise, black pepper and cloves. Sweet tobacco and vanilla pod oak are lavished on both the nose and the palate and nicely compliments the opulent fruit. This is a seductive wine from the 2016 vintage, which with its abundance of fruit and inherent structure, will allow it to age a decade or longer without difficulty.' Jollette Steyn (Wine Cellar)

Aging Potential: 10 to 15 years.

Serving temperature: 14 to 16° Celsius

Date tasted: 9 March 2019