

# RUST EN VREDE

STELLENBOSCH

## ESTATE 2022

69% Cabernet Sauvignon | 24% Syrah | 7% Merlot

W.O. Stellenbosch

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. The Estate is our flagship blend of Cabernet Sauvignon, Syrah and Merlot, produced and blended in proportion to our vineyard plantings.



### CLIMATE AND SOIL

Rust en Vrede has a Mediterranean climate with very low rainfall during the growing season. Rust en Vrede 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. Our north-facing vineyards are planted on Tukul soil, derived from Helderberg granite and Table Mountain sandstone. Small deposits of ironstone show good water retention, which allows for only moderate vine stress during dry years. A higher amount of sandstone provides good drainage, resulting in weaker growth and more intense wines, carefully monitored and supplemented by drip irrigation.

### VINTAGE

A typical winter in 2021 with good rainfall at an average of 150mm rain each month from May to August replenished water reserves, and cold units were very good. Budbreak was slightly later than usual, but higher than normal rainfall at critical times during flowering and fruit set was good for our vineyards. January was warm and dry, with a few heat waves - good conditions for Cabernet Sauvignon, mitigating sunburn with good canopy management. Temperate conditions during harvest meant that the Cabernet Sauvignon ripened evenly with deep colour. The vintage of 2022 was moderate with an average crop size of excellent quality. The Rust en Vrede wines from this vintage show good colour, intensity, and promise for aging.

### VINIFICATION

Estate-grown grapes are hand-harvested and sorted, with parcels and clones vinified separately. Twenty percent of the Syrah is fermented as whole clusters. Fermentation takes place in open-top tanks with a 21-day maceration, including a 7-day fermentation with pump-overs and manual punch-downs 2-4 times daily. The Cabernet Sauvignon is matured in 300L French oak barrels, while the Syrah is matured in 500L French oak barrels for 18 months. Oak regime: 100% French oak (20% new, 20% second fill, 20% third fill, 40% fourth fill).

### TASTING NOTES

Deep ruby with inviting aromas of mulberry, blackberry, and cassis, with subtle hints of dried herbs, mocha, and graphite adding quiet depth. On the palate, fresh, ripe fruit carries through, supported by balanced acidity and fine tannins. A touch of red cherry adds a lively note, while notes of tobacco and spice lend subtle layers, making for an elegant, focused, and beautifully harmonious wine with a lingering finish.

Harvest Date: 11 Mar - 4 Apr 2022

Bottling: January 2024

Release: February 2026

Ageability: 10 to 15 years

Date Tasted: 15 January 2026

Alcohol 14.32%

pH 3.57

Acidity 6.1

RS 1.9 g/l