

RUST EN VREDE

STELLENBOSCH

ESTATE VINEYARDS CABERNET SAUVIGNON 2024

100% Cabernet Sauvignon

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.



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 Tukulu 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

The autumn of 2023 was cool and wet, helping the vines recover, while a cold winter ensured proper dormancy and above-average rainfall replenished soils and dams. Spring remained cool with strong south-easterly winds, though our later-budding varieties set an average crop. A warm, dry late spring encouraged vigorous growth. Summer was exceptionally dry, with no rain from September to mid-February, requiring early irrigation. January was particularly hot, though careful canopy management prevented sunburn. Cooler conditions in early February and moderate weather from March allowed slow ripening and excellent colour. Harvest was largely dry, with one timely rain benefiting Cabernet Sauvignon. The 2024 vintage shows deep colour, generous extract and excellent potential.

VINIFICATION

Made only from Estate-grown grapes that are picked and sorted by hand. Harvest parcels and 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 300l oak barrels (20% new oak), for 18 months.

TASTING NOTES

Expressive nose, showing blackcurrant and blackberry layered with hints of tobacco, cedar and liquorice. Structured on the palate with firm, yet well integrated tannins supported by a bright sour-cherry acidity that brings freshness and lift. Ripe blackcurrant and mulberry carry through from the nose, joined by notes of chocolate, cedar and a touch of graphite. Full-bodied and mouth-filling, it remains balanced and seamless throughout.

Harvest Date: 6 Mar - 27 Mar 2024

Bottling: November 2025

Release: June 2026

Ageability: 10 to 15 years

Date Tasted: 4 March 2026

Alcohol 14.24%

pH 3.49

Acidity 5.8

RS 2.6 g/l