

## Rust en Vrede Estate 2021

Distinctive crème de cassis, ripe black cherries, sandalwood, cinnamon and a hint of red cherry combine to provide a layered and complex nose. Focussed and harmonious on the palate, with fine grained, coating tannins, a fresh, sour cherry acidity, and flavours of cassis, leather and dried Italian herbs. Concentrated blackcurrant and chocolate on the long finish.

**variety :** Cabernet Sauvignon | 59% Cabernet Sauvignon, 31% Shiraz, 10% Merlot

**winery :** Rust en Vrede Wine Estate

**winemaker :** Danielle le Roux

**wine of origin :** Stellenbosch

**analysis :** alc : 14.4 % vol rs : 2.0 g/l pH : 3.58 ta : 5.7 g/l

**type :** Red **style :** Dry **body :** Full **wooded**

**pack :** Bottle **size :** 750ml **closure :** Cork

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.

**in the vineyard :** 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.

**about the harvest:** Cool, wet conditions during the winter of 2020 replenished water reserves and provided sufficient water to saturate soils and return water levels to pre-drought levels. This resulted in very vigorous growth in the vineyards, meaning careful vineyard management was required, especially to curb vigorous growth during spring. Flowering and fruit set conditions were ideal, with an average crop set, followed by a moderate growing season. We then experienced a cool ripening season in 2021, with late ripening and minimal precipitation during the harvest period. Ideal conditions that allowed grapes to ripen slowly, retaining good acidity while developing phenolics.

**in the cellar :** 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 oak barrels (20% new, 20% 2nd fill, 20% 3rd fill, 40% 4th fill), in 300l barrels for 18 months.



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Stellenbosch

021 881 3881

