

Rust en Vrede Estate Vineyards Cabernet Sauvignon 2023

Perfumed aromas of lavender, black currant, cedar, and vanilla. The palate is lively and expressive, offering layers of black and red cherries, complemented by hints of graphite, espresso, and dark chocolate. Firm, youthful tannins and zesty acidity provide structure, finishing with a lingering note of cherries. An elegant and refined Cabernet.

variety : Cabernet Sauvignon | 100%

winery : Rust en Vrede Wine Estate

winemaker : Danielle le Roux

wine of origin : Stellenbosch

analysis : alc : 13.85 % vol rs : 2.1 g/l pH : 3.51 ta : 5.9 g/l

type : Red **style** : Dry **body** : Medium

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

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: The season was exceptionally dry, with winter and spring rainfall 100mm below the previous year. Early winter lacked cold units, but a late cold snap balanced this. Warmer spring temperatures led to even budding, though irrigation was necessary during flowering. December brought an unprecedented 80mm of rain, boosting the vines but increasing disease pressure, which we managed through careful spraying and canopy work. Hot January weather pushed ripening along, while cooler nights and light rain in late summer helped maintain acidity. Loadshedding made cellar operations tricky, but our new solar plant eased the strain. March's harvest was particularly demanding, with heavy rain and humidity delaying picking. Despite it all, the vineyards delivered beautifully - producing lighter, more elegant wines reminiscent of 2016.

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 300l oak barrels (20% new oak), for 18 months.



Rust en Vrede Wine Estate

Stellenbosch

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