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Rust en Vrede Estate Vineyards Syrah 2022

Deep, intense ruby with prominent aromas of juicy black cherry, blueberries and blackcurrant prominent. Perfumed notes of violet mingle with savoury aromas of leather, sandalwood and nutmeg. Elegant and structured on the palate with ripe, refined tannins and balanced acidity. Intense black fruit follows through, with complex flavours of black pepper, cinnamon, cured meat, and paprika adding depth. Refined and expressive with a lingering black cherry finish.



variety : Shiraz | 100% Syrah
winery : Rust en Vrede Wine Estate
winemaker : Danielle le Roux
wine of origin : Stellenbosch
analysis : **alc :** 14.16 % vol **rs :** 1.9 g/l **pH :** 3.55 **ta :** 6.0 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2026 Shiraz SA Challenge - Top 12 Shiraz
2026 Decanter Awards - Silver
2026 Prescient Shiraz Report - 92 points

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.

in the vineyard : Rust en Vrede is a warmer microcosm in the Helderberg area with a Mediterranean climate. This is why we specialize in Cabernet Sauvignon and Syrah which lend themselves to full-bodied wines with powerful structure. Approximately 34% of the Estate is planted with Syrah. Five clones of this variety are grown here: SH1, SH21, SH9, SH99 and SH470. Our north-facing vineyards are planted in Tukulu soil, derived from Helderberg granite and Table Mountain sandstone with small deposits of ironstone, showing good water retention that is carefully monitored and supplemented by drip irrigation. A higher amount of sandstone allows good drainage, resulting in weaker growth and more intense wines.

about the harvest: 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

in the cellar : Estate grown grapes are hand-harvested and partially destemmed, with 15% of the grapes kept as whole bunches. Fermentation takes place in open top fermenters with manual punch-downs and pump-overs performed 2 to 4 times daily. Maceration continues for 14 to 21 days. Parcels and clones are vinified separately. Wine is matured in 500L French oak barrels for 18 months using a combination of 16% new and 84% seasoned oak

Rust en Vrede Wine Estate
Stellenbosch

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