

Rust en Vrede Ellen 2018

Rich and dense, bursting with flavours of blackberry, summer berry compote, toffee and a hint of red cherries offset by cured meat, cedar, and tobacco. Bold and structured tannins provide backbone for the ripe fruit, balanced with black pepper spice and a hint of rosemary. A serious wine with a lasting finish and an aging potential of at least 10 to 15 years.

variety : Cabernet Sauvignon | 75% Cabernet Sauvignon & 25% Syrah

winery : Rust en Vrede Wine Estate

winemaker : Danielle le Roux

wine of origin : Stellenbosch

analysis : alc : 14.66 % vol rs : 2.0 g/l pH : 3.58 ta : 6.1 g/l

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

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

The vintage of 2018 was challenging as it was the fourth consecutive year of drought, with very dry conditions and water restrictions. Careful water management was essential, but the benefit of the dry weather meant very healthy vines. The dry conditions also resulted in smaller berries, which in turn provide excellent colour and flavour intensity. Cooler nights at the end of February meant longer hang time, allowing further flavour development. Despite irrigation challenges and a smaller crop, 2018 bodes very well for high-quality wines

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: Made only from Estate-grown grapes that are picked and sorted by hand.

in the cellar : 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

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www.rustenvrede.com