

**ESTATE VINEYARDS CABERNET SAUVIGNON, RUST  
EN VREDE**
**Vintage**
**2023**


Since 1977 Rust en Vrede has specialised in the exclusive production of red wine from estate vines, with the focus on Shiraz, Cabernet Sauvignon and Merlot.

**TASTING NOTE**

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.

**VINTAGE CONDITIONS**

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 was 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 the 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

**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
13.9	2.1
pH	Acidity
2.51	5.9

**VINIFICATION DETAILS**

Made 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

**AWARDS**

Wine Advocate: 91 pts;  
Platter: 94 pts

**ATTRIBUTES**

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Cabernet Sauvignon	Yes	75cl	Yes



Winemaker

Coenie Snyman



Fining Agent

None



Closure

Cork



Region

Stellenbosch



Vegan

Yes