

ESTATE VINEYARDS CABERNET SAUVIGNON, RUST EN VREDE

Vintage

2020



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

Expressive black fruit jumps out of the glass. Juicy black cherry and cassis combine with blueberries, liquorice and sandalwood. Full bodied and intense on the palate. Fine grained, grippy tannins balance well with a fresh, black-fruit acidity. Tobacco, nutmeg and savoury spice bring complex layers to mulberry and bramble fruit that round out the palate. A typically well-structured Cabernet with excellent length.

VINTAGE CONDITIONS

The vintage of 2020 had good, cool growing conditions with a wet October that luckily did not affect flowering. Very little rain and wind in November was ideal for berry set. Cool and dry conditions during ripening allowed tannins to develop without the accumulation of sugar, resulting in smooth, ripe tannins. Optimal conditions meant that harvesting took place as expected but we had to rush to finish ahead of the Covid lockdown.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.1	2.2
pH	Acidity
3.70	5.5

VINIFICATION DETAILS

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.

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Cabernet Sauvignon	Yes	75cl	Yes
 Winemaker	 Finning Agent	 Closure	 Region	 Vegan
Coenie Snyman		Cork	Stellenbosch	Yes