

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

Vintage

2019


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

Deep crimson with well-defined red and black cherry prominent on the nose. Dark chocolate, cedar and pencil shavings bring complexity and typicity to this Helderberg Cabernet. The palate is structured with fresh acidity and bold tannins that will balance each other well over time. Cherry notes carry through on the palate, growing in intensity and complexity with layered cassis, blackberry, liquorice and a pinch of black pepper.

VINTAGE CONDITIONS

Unusually warm late-winter and early-spring temperatures resulted in a smaller crop for the 2019 vintage. Cooler days and nights allowed slower sugar accumulation while phenolics kept developing. Picking times were strongly influenced by fruit development, and the continuing cool summer resulted in a waiting game for the fruit. The late harvest coincided with a cold and rainy autumn, making it a challenging vintage in both the vineyard and cellar.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.7	2.1
pH	Acidity
3.61	5.7

VINIFICATION DETAILS

Made only from estate-grown grapes that were picked and sorted by hand. Each harvest-parcel and individual clones were vinified separately. Harvested grapes were destemmed, crushed and pumped into open top fermentation tanks where they underwent a 21-day maceration period involving a 7-day fermentation with pump-overs and manual punch-downs 2-4 times daily. Barrel maturation took place in 100% French oak 300L barrels (20% new, 20% 2nd fill, 20% 3rd fill, 40% 4th fill) for 18 months.

ATTRIBUTES

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