



# ESTATE VINEYARDS CABERNET SAUVIGNON, RUST EN VREDE

Vintage **2017**



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

Crimson red, there's a certain sweetness to the aromas packed with ripe, wild strawberry, red and black cherries, mulberries and blackcurrant. This is a stylish wine with added earthy, savoury notes on both the nose and the palate.

## VINTAGE CONDITIONS

Picking began on 28th February 2017. The winter of 2016 was extremely dry, with a maximum rainfall of 579mm, much lower than the average 712mm. The cool months after winter triggered a good bud break followed immediately by dry weather. These conditions resulted in a high number of bunches, producing smaller berries (20% smaller than usual), which balanced the effects of the dry conditions and allowed for a normal and healthy production.

## TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.8	1.8
pH	Acidity
3.60	6.4

## VINIFICATION DETAILS

After primary fermentation, the wine underwent 21 days' maceration. Malolactic fermentation took place in barrels (100% 300L French oak barrels – 20% new, 20% second fill, 20% third fill, 40% fourth fill – with a medium toast) after which the wine was left to mature 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