

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