SECKFORD AGENCIES

RUST EN VREDE
STELLENBOSCH

RUST EN VREDE

ESTATE VINEYARDS SYRAH, RUST EN VREDE

Vintage 2022



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.2	1.9
pH	**Acidity**
3.55	6.0

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, intense ruby with prominent aromas of juicy black cherry, blueberries and blackcurrant prominent. Perfumed notes of violet mingle with savoury aromas of leather, sandalwood and nutmeg. Elegant and structured on the palate with ripe, refined tannins and balanced acidity. Intense black fruit follows through, with complex flavours of black pepper, cinnamon, cured meat, and paprika adding depth. Refined and expressive with a lingering black cherry finish.

VINTAGE CONDITIONS

A typical winter in 2021 with good rainfall at an average of 150mm rain each month from May to August replenished water reserves, and cold units were very good. Budbreak was slightly later than usual, but higher than normal rainfall at critical times during flowering and fruit set was good for the vineyards. January was warm and dry, with a few heat waves – good conditions, mitigating sunburn with good canopy management. Temperate conditions during harvest meant that the grapes ripened evenly with deep colour. The vintage of 2022 was moderate with an average crop size of excellent quality. The Rust en Vrede wines from this vintage show good colour, intensity, and promise for aging

VINIFICATION DETAILS

Estate grown grapes are hand-harvested and partially destemmed, with 15% of the grapes kept as whole bunches. Fermentation takes place in open-top fermenters with manual punch-downs and pump-overs performed 2 to 4 times daily. Maceration continues for 14 to 21 days. Parcels and clones are vinified separately. Wine is matured in 500L French oak barrels for 18 months using a combination of 16% new and 84% seasoned oak.

AWARDS

Platter: 95 pts
DWWA: Silver
Wine Advocate: 92 pts

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Shiraz (Syrah)	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Coenie Snyman	None	Cork	Stellenbosch	Yes