SECKFORD AGENCIES

RUST EN VREDE
STELLENBOSCH

RUST EN VREDE

ESTATE VINEYARDS SYRAH, 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

Floral perfume of jasmine with black cherry and tobacco. Full bodied with bold fruit, showing red cherry, blueberry and black forest gateau. Subtle pink peppercorn and cumin compliment savoury notes of smoky meat. Balanced acidity, fine spicy tannins and a juicy finish.

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.

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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14	2.5
pH	**Acidity**
3.48	5.5

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Coenie Snyman		Cork	Stellenbosch	Yes