

ESTATE VINEYARDS SYRAH, RUST EN VREDE
Vintage
2018


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

Fragrant blueberry, red cherry, and a hint of floral perfume open up to reveal fresh plum with layered sweet and savoury spices. The complex fruit flavours follow on the palate with fine but grippy tannins and a fresh fruity acidity. Typical spiciness is layered and complex cardamom, fennel, black pepper, nutmeg and clove, with the delicate use of oak complementing the spiciness. Refined yet powerful with a lingering fruity finish.

VINTAGE CONDITIONS

The vintage of 2018 was challenging because it was the fourth consecutive year of drought, bringing dry conditions with water restrictions. Careful water management was essential, but the benefit of the dry weather meant very healthy vines. The dry conditions also resulted in smaller berries, which in turn provide excellent colour and flavour intensity. Cooler nights towards the end of February meant a longer hang time, allowing for further flavour development. Despite the irrigation challenges and a smaller crop, 2018 bodes very well for high quality wines.

TECHNICAL ANALYSIS
Alcohol Residual sugar

14.8 1.5

pH Acidity

3.49 6.0

VINIFICATION DETAILS

Estate grown grapes were hand-harvested and partially destemmed, with 15% of the grapes kept as whole bunches. Fermentation took place in open-top fermenters with manual punch-downs and pump-overs performed 2 to 4 times daily. Maceration continued for 14 to 21 days. Parcels and clones were vinified separately, and the wine was then matured in 500L French oak barrels for 18 months using a combination of 20% new and 80% seasoned oak.

ATTRIBUTES

Origin

South Africa


Variety

Shiraz (Syrah)


Malolactic Fermentation

Yes


Bottle Size

75cl


Vegetarian

Yes


Winemaker

Coenie Snyman


Fining Agent

Closure

Cork


Region

Stellenbosch


Vegan

Yes