SECKFORD AGENCIES

RUST EN VREDE
STELLENBOSCH

RUST EN VREDE

ESTATE VINEYARDS SYRAH, RUST EN VREDE

Vintage 2020



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

Rich black fruit with a floral perfume of musk. Blackberry compote, blueberries and ripe damson plum combine with spicy paprika, sweet red pepper and sandalwood. Round, juicy black fruit follows on the palate, with intense black cherry, cr√®me de cassis and chilli chocolate. Layers of complex flavours are revealed as the wine opens. Refined tannins are well integrated with the intense fruit, balanced by zesty acidity. Full bodied and structured with a long finish of blueberry and black pepper.

VINTAGE CONDITIONS

The vintage of 2020 had good, cool growing conditions with a wet October that luckily did not affect flowering. Very little rain and wind in November was ideal for berry set. Cool and dry conditions during ripening allowed tannins to develop without the accumulation of sugar, resulting in smooth, ripe tannins. Optimal conditions meant that harvesting took place as expected, albeit rushed to finish ahead of the Covid lockdown.

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
14.3	1.7
pH	**Acidity**
3.44	5.7

AWARDS

Platter: 94 pts
Wine Spectator: 91 pts

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