SECKFORD AGENCIES

RUST EN VREDE
STELLENBOSCH

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ESTATE VINEYARDS SYRAH, RUST EN VREDE

Vintage 2017

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.6	2.1
pH	**Acidity**
3.57	5.8

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

Complex aromas of violets and white blossoms combine with concentrated blueberry, vanilla and dark chocolate. The wine has a bold, full palate as rich as the nose promises - intense blackberry and blueberry layered with dark chocolate, tobacco leaf and toast. Partial whole-bunch fermentation adds a savoury spiciness, and lively acidity balances the robust tannins, giving power and structure to the wine. Bold blueberry and toast flavours on the finish promise a good aging potential in this wine.

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.

VINIFICATION DETAILS

Estate grown grapes were hand-harvested and partially destemmed, with 25% 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 with parcels and clones vinified separately. The wine was then matured in 500L French oak barrels for 16 months using a combination of 20% new and 80% seasoned oak.

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