

## ESTATE VINEYARDS SYRAH, RUST EN VREDE

Vintage

2015



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 ruby with pronounced dark chocolate and earthy aromas followed by sweet spices, Ài nutmeg, cinnamon and toffee essence. The palate is full and juicy with velvety tannins that are fresh with flavours of strawberries and sour cherries.

### VINTAGE CONDITIONS

Picking of these vineyards started a bit later than usual in the last week of February and went on until 15th April. The vintage was that of far larger proportions, coming in at 44% larger in quantity than average. Due to a good spring, fruit set was good and led to high yields. The last two weeks of harvest brought rain which mimicked that of the typical Bordeaux season, these rains were consistent and helped ripen the fruit which led to an elegant vintage.

### VINIFICATION DETAILS

Malolactic fermentation took place in barrels after which the wine was left to mature for 18 months in French oak.

### TECHNICAL ANALYSIS

Alcohol      Residual sugar

14.7      3.0

pH      Acidity

3.54      5.8

### ATTRIBUTES



Origin

South Africa



Variety

Shiraz (Syrah)


Malolactic  
Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Coenie Snyman



Fined Using



Closure

Cork



Region

Stellenbosch



Vegan

Yes