

ESTATE WINE, RUST EN VREDE

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Vintage

2021



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.4	2.0
рН	Acidity
3.58	5.7

The flagship wine of Rust en Vrede, Estate Wine is a blend of Cabernet, Syrah and Merlot in a full-bodied and complex wine that truly reflects its terroir.

TASTING NOTE

Distinctive crème de cassis, ripe black cherries, sandalwood, cinnamon and a hint of red cherry combine to provide a layered and complex nose. Focussed and harmonious on the palate, with fine grained, coating tannins, a fresh, sour cherry acidity, and flavours of cassis, leather and dried Italian herbs. Concentrated blackcurrant and chocolate on the long finish. 59% Cabernet Sauvignon, 31% Syrah, 10% Merlot.

(Magnums available)

VINTAGE CONDITIONS

Cool, wet conditions during the winter of 2020 replenished water reserves and provided sufficient water to saturate soils and return water levels to pre-drought levels. This resulted in very vigorous growth in the vineyards, meaning careful vineyard management was required, especially to curb vigorous growth during spring. Flowering and fruit set conditions were ideal, with an average crop set, followed by a moderate growing season. There followed a cool ripening season in 2021, with late ripening and minimal precipitation during the harvest period. Ideal conditions that allowed grapes to ripen slowly, retaining good acidity while developing phenolics.

VINIFICATION DETAILS

Made only from Estate grown grapes that are picked and sorted by hand. Each variety, harvest parcel and individual clone is vinified separately. An average of 8 tons per hectare is harvested, destemmed, crushed, and pumped into open-top fermentation tanks. The must undergoes a 21-day maceration period involving a 7-day fermentation with pump-overs and manual punch-downs 2-4 times daily. Barrel maturation takes place in 100% French oak barrels (20% new, 20% 2nd fill, 20% 3rd fill and 40% 4th fill), in 300l barrels for 18 months.

AWARDS

Platter: 94 pts DWWA: Gold

ATTRIBUTES













Coenie Snyman Cork Stellenbosch Yes