SECKFORD AGENCIES

RUST EN VREDE STELLENBOSCH

RUST EN VREDE

ESTATE WINE, RUST EN VREDE

Vintage 2020

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.4	2.0
pH	**Acidity**
3.56	5.8

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

Dense yet defined aromas of dark chocolate, black currant, black cherries and sandalwood on the nose. Sweet fruit on entry followed by an enticing combination of Black Forest gateaux, cedar, baking spices, and toast. Fresh acidity and fine-grained but grippy tannins provide structure, balanced by intense, spicy blackberry compote that lingers on the finish. 64% Cabernet Sauvignon, 28% Syrah, 8% Merlot.

(Magnums available)

VINTAGE CONDITIONS

The 2020 vintage 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, but under pressure to finish ahead of the Covid lockdown.

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 (40% new, 40% 2nd fill, 20% 3rd fill), 30% in 500l & 70% in 300l barrels for 22 months.

AWARDS

Platter: 94 pts
DWWA: Silver
Wine Advocate: 93 pts

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Red Blend	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Coenie Snyman		Cork	Stellenbosch	Yes