



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 aromas of crème de cassis, Black Forest gateaux and sandalwood give way to subtle vanilla and nutmeg spice. Chalky, fine grained tannins reveal the structure of the blend and provide a rounded mouth feel. Flavours of black cherry and toast are balanced by well-integrated acidity. Restrained on the palate, showing some potential for aging, with a soft, savoury finish. 59% Cabernet Sauvignon 32% Syrah, 9% Merlot

VINTAGE CONDITIONS

Unusually warm late-winter and early-spring temperatures resulted in a smaller crop for the 2019 vintage. Cooler days and nights allowed slower sugar accumulation while phenolics kept developing. Picking times were strongly influenced by fruit development, and the continuing cool summer resulted in a waiting game for the fruit. The late harvest coincided with a cold and rainy autumn, making it a challenging vintage in both the vineyard and cellar.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.1	1.9
pH	Acidity
3.47	6.1

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.

ATTRIBUTES



Origin

South Africa



Variety

Red Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Coenie Snyman



Fining Agent



Closure

Cork



Region

Stellenbosch



Vegan

Yes