

SINGLE VINEYARD SYRAH, RUST EN VREDE

Vintage

2016


Rust en Vrede's single vineyard of Syrah (Block 7, which produces the highest quality Syrah on the estate) was planted in 1998.

TASTING NOTE

Hallmark deep colour with aromas of dark berry fruit and plums mix with spices such as star anise, black pepper and cloves. Vanilla and sweet tobacco are evident on both the nose and palate, complementing the dark fruit and adding extra depth.

VINTAGE CONDITIONS

Extreme dry and warm conditions in the summer months resulted in drip irrigation being used, with a maximum winter rainfall of 469mm much lower than the average 712mm. It was a vintage that was monitored extremely closely in the vineyard. The hot, dry conditions resulted in reduced berry size and earlier ripening. Harvest started on the 3rd of February, a week earlier than 2015.

VINIFICATION DETAILS

Made from a designated single vineyard, these estate-grown grapes were picked and sorted by hand; each harvest-parcel was vinified separately. Destemmed, crushed and pumped into open top fermentation tanks where they underwent a 14-21-day maceration period involving a 7-day fermentation with pump-overs and manual punch-downs 2-4 times daily. Barrel maturation took place in 100% French oak 500L barrels (50% new, 50% 2nd fill) for 16 months.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.3	2.8
pH	Acidity
3.61	5.7

ATTRIBUTES


Origin

South Africa



Variety

Shiraz (Syrah)



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Coenie Snyman



Fining Agent



Closure

Cork



Region

Stellenbosch



Vegan

Yes