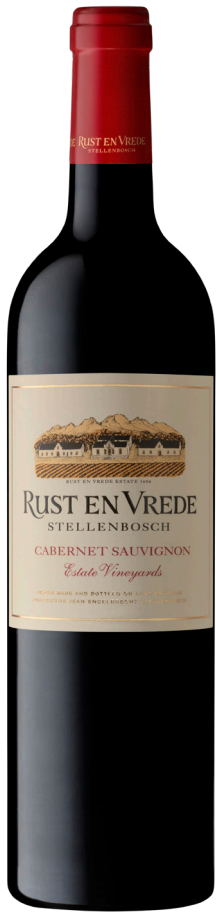


RUST EN VREDE

STELLENBOSCH

Estate Vineyards Cabernet Sauvignon 2020



Appellation

Rust en Vrede, Stellenbosch

Harvest Date

2 March - 26 March 2020

Maceration

21 days

Malolactic Fermentation in barrel. 18 months in 300L French oak barrels. 20% new oak, medium toast.

Bottling

November 2021

Release

June 2022

Viticulturist

Dirkie Mouton

Winemaker

Coenie Snyman

Ageability

10 to 15 years
Serving temperature, 14 to 16°C

Estate Vineyards Wine

W.O. Stellenbosch

Established in 1694, Rust en Vrede is proud to be part of a remarkable three hundred year old wine tradition. Since 1977 the Engelbrecht family has specialized in the exclusive production of red wine, with the focus on Cabernet Sauvignon and Syrah. Proprietor Jean Engelbrecht has worked to maintain Rust en Vrede as one of South Africa's premium red wine estates, with full-bodied and complex wines that reflect the uniqueness of its Stellenbosch terroir.

Climate and Soil

Rust en Vrede has a Mediterranean climate and is a warmer microcosm in the Helderberg area. This is why we specialize in Cabernet Sauvignon and Syrah, which lend themselves to full-bodied wines with powerful structure. Approximately 60% of the Estate is planted with Cabernet Sauvignon. Eight clones of this variety are grown here: 37C, 46C, CS15, CS163, CS169, CS338, CS412 and CS23A. Our north-facing vineyards are planted in Tukulu soil, derived from Helderberg granite and Table Mountain sandstone with small deposits of ironstone, showing good water retention that is carefully monitored and supplemented by drip irrigation. A higher amount of sandstone allows good drainage, resulting in weaker growth and more intense wines.

Vintage

The vintage of 2020 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 we had to rush to finish ahead of the Covid lockdown.

Vinification

Made only from Estate-grown grapes that are picked and sorted by hand. Harvest parcels and clones are vinified separately. Harvested grapes are destemmed, crushed and pumped into open-top fermentation tanks where they undergo a 21-day maceration period involving a 7-day fermentation with pump-overs and manual punch-downs 2-4 times daily. Barrel maturation in 100% French oak barrels (20% new, 20% 2nd fill, 20% 3rd fill, 40% 4th fill), in 300l barrels for 18 months.

Tasting Notes

Expressive black fruit jumps out of the glass. Juicy black cherry and cassis combine with blueberries, liquorice and sandalwood. Full bodied and intense on the palate. Fine grained, grippy tannins balance well with a fresh, black-fruit acidity. Tobacco, nutmeg and savoury spice bring complex layers to mulberry and bramble fruit that round out the palate. A typically well-structured Cabernet with excellent length. Date tasted: 1 June 2022

Analysis

Alcohol	14.12%	Acidity	5.5 g/l
PH	3.70	Residual Sugar	2.2 g/l