

ESTATE VINEYARDS CABERNET SAUVIGNON, RUST EN VREDE



Vintage

2021



TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.8	1.6
рН	Acidity
3.66	5.6

Since 1977 Rust en Vrede has specialised in the exclusive production of red wine from estate vines, with the focus on Shiraz, Cabernet Sauvignon and Merlot.

TASTING NOTE

A subtle perfume of sandalwood is followed by pronounced aromas of black currant, cherry and graphite. Bold and robust on the palate with fresh acidity balancing out fine grained and grippy tannins. Intense flavours of black currant combine with sour cherry, spicy plum, and espresso. A structured wine with a long savoury finish that speaks of good aging potential.

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 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 300l oak barrels (20% new oak), for 18 months

AWARDS

Wine Spectator: 92 pts;

Platter: 92 pts DWWA: Silver

ATTRIBUTES













Coenie Snyman Cork Stellenbosch Yes