

ESTATE VINEYARDS CABERNET SAUVIGNON, RUST EN VREDE

Vintage

2018



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

Opaque in colour with prominent aromas of cassis, blackberry, bramble and mulberry. The dark fruit is layered with savoury notes of cured meat and dried herbs. Rich fruit follows on the palate, sustained by fresh acidity and fine, mouth-coating tannins. Flavours of sandalwood, all spice, worn leather and pencil shavings add complexity and depth.

VINTAGE CONDITIONS

The vintage of 2018 was challenging because it was the fourth consecutive year of drought, bringing dry conditions with water restrictions. Careful water management was essential, but the benefit of the dry weather meant very healthy vines. The dry conditions also resulted in smaller berries, which in turn provide excellent colour and flavour intensity. Cooler nights towards the end of February meant a longer hang time, allowing for further flavour development. Despite the irrigation challenges and a smaller crop, 2018 bodes very well for high quality wines.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.7	2.0
pH	Acidity
3.56	5.8

VINIFICATION DETAILS

Made only from estate-grown grapes that were picked and sorted by hand. Each harvest parcel and individual clones were vinified separately. Harvested grapes were destemmed, crushed and pumped into open top fermentation tanks where they underwent a 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 300L barrels (20% new, 20% 2nd fill, 20% 3rd fill, 40% 4th fill) for 18 months.

ATTRIBUTES

 Origin South Africa	 Variety Cabernet Sauvignon	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Coenie Snyman	 Fining Agent	 Closure Cork	 Region Stellenbosch	 Vegan Yes