

ESTATE VINEYARDS SYRAH, RUST EN VREDE

Vintage

2016



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

The Estate Vineyards Syrah is elegant in 2016. Medium-bodied with a purple rim. Notes of olive tapenade, red berries, vanilla and milk chocolate show its fine complexity and depth. The palate is darker, with a wild streak and mineral core.

VINTAGE CONDITIONS

Picking began on 12th February 2016. The winter of 2015 was extremely dry, with a maximum rainfall of 469mm, much lower than the average 712mm. The cool months after winter triggered a good bud break followed immediately by dry weather. These conditions resulted in a high number of bunches, producing smaller berries which balanced the effects of the dry conditions and allowed for a normal and healthy production.

VINIFICATION DETAILS

Malolactic fermentation took place in barrels after which the wine was left to mature for 18 months in 100% French oak (20% new) with a medium toast. A combination of 300 litre (50%) and 500 litre (50%) barrels were used.

TECHNICAL ANALYSIS

Alcohol Residual sugar

14.5 2.7

pH Acidity

3.49 5.8

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