

ESTATE WINE, RUST EN VREDE



Vintage

2018



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.8	2.0
рН	Acidity
3.52	6.0

The flagship wine of Rust en Vrede, Estate Wine is a blend of Cabernet, Syrah and Merlot in a full-bodied and complex wine that truly reflects its terroir.

TASTING NOTE

Rich cassis and mulberry with cedar and tobacco reveal Cabernet as the backbone to the blend, after which fresh red and black cherry with black pepper spice show the Syrah component. 61% Cabernet Sauvignon 30% Syrah and 9% Merlot make up the blend. Intense fruit flavours are layered with mocha, Christmas cake, sandalwood and leather, bringing complexity to the wine. Fresh, fruity acidity balances the firm, coating tannins, culminating in a clean, dry finish that indicates good ageing potential.

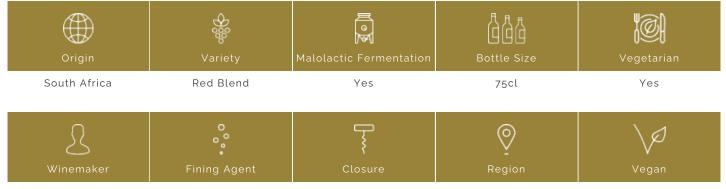
VINTAGE CONDITIONS

The vintage of 2018 was challenging as it was the fourth consecutive year of drought, with very dry conditions and 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 at the end of February meant longer hang time, allowing further flavour development. Despite irrigation challenges and a smaller crop, 2018 bodes very well for high-quality wines

VINIFICATION DETAILS

Made only from Estate grown grapes that are picked and sorted by hand. Each variety, harvest parcel and individual clone is vinified separately. An average of 8 tons per hectare is harvested, destemmed, crushed, and pumped into open-top fermentation tanks. The must undergoes a 21-day maceration period involving a 7-day fermentation with pump-overs and manual punch-downs 2-4 times daily. Barrel maturation takes place in 100% French oak barrels (40% new, 40% 2nd fill, 20% 3rd fill), 30% in 500l & 70% in 300l barrels for 22 months.

ATTRIBUTES



Coenie Snyman Cork Stellenbosch Yes