

ESTATE WINE, RUST EN VREDE

Vintage

2017



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

Intense aromas of blackberry compote with cassis and fresh plum are layered with notes of vanilla, cr@me br@l@e, and cedar. The pronounced bouquet follows through on to the palate, with powerful tannins and a rich, full mouthfeel. Intense berry fruit, with tightly-knit notes of liquorice, chocolate, lead pencil and tobacco add more layers to this wine, giving it refined complexity. A blend of 60% Cabernet Sauvignon, 30% Syrah and 10% Merlot.

VINTAGE CONDITIONS

The winter of 2016 was extremely dry with July seeing the last of the proper rainfall of winter. The cool but dry months of spring ensured good budbreak and small berries, although windy conditions during flowering resulted in a smaller crop. Cool evenings after veraison encouraged excellent colour development as well as good phenolic ripeness at lower sugar levels.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.8	2.2
pH	Acidity
3.54	5.8

VINIFICATION DETAILS

Made only from estate-grown grapes that were picked and sorted by hand. Each variety, harvest parcel and individual clone was vinified separately. An average of 8 tons per hectare was harvested, 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 barrels (40% new, 40% second fill, 20% third fill), 30% in 500L and 70% in 300L barrels for 22 months.

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Red Blend	Yes	75cl	Yes
 Winemaker	 Finning Agent	 Closure	 Region	 Vegan
Coenie Snyman		Cork	Stellenbosch	Yes