

ESTATE WINE, RUST EN VREDE

Vintage

2016



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

Aromas of blackberry are backed by hints of fresh leather, tobacco leaf and dark chocolate. The palate replicates the nose with earthy flavours brought forward by dark fruits, leading to a lengthy finish with soft, velvety tannins. A blend of 52% Cabernet Sauvignon, 39% Syrah, 9% Merlot.

VINTAGE CONDITIONS

Extremely dry and warm conditions in the summer months resulted in drip irrigation being used, with a maximum rainfall the preceding winter of 469mm, much lower than the average 712mm. It was a vintage that was monitored extremely closely in the vineyard as the heat and dry conditions resulted in reduced berry size and earlier ripening. Harvest started on 3rd February, a week earlier than 2015. The 2016 vintage is well structured with a lighter body and linear fruit expression.

VINIFICATION DETAILS

Grapes were de-stemmed, 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% 2nd fill, 20% 3rd fill), 30% in 500L and 70% in 300L barrels for 22 months.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.6	3.4
pH	Acidity
3.57	5.8

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