



# RUST EN VREDE

(STELLENBOSCH, WESTERN CAPE)

www.rustenvrede.com

Established in 1694, Rust en Vrede is proud to be part of a remarkable three hundred-year-old wine tradition. Since 1977 the Engelbrecht family has specialized in the exclusive production of red wine, with the focus on Cabernet Sauvignon and Syrah. Proprietor Jean Engelbrecht has worked to maintain Rust en Vrede as one of South Africa’s premium red wine estates, with full-bodied and complex wines that reflect the uniqueness of its Stellenbosch terroir.

## Cabernet Sauvignon 2019

CSPC# 722274

750mlx6

13.74% alc./vol.

<b>Chemical Analysis</b>	Acidity: 5.70 g/l	pH: 3.61	Residual Sugar: 2.1 g/l
<b>Grape Variety</b>	100% Cabernet Sauvignon		
<b>Winemaker</b>	Coenie Snyman		
<b>Vintage</b>	Unusually warm late-winter and early-spring temperatures resulted in a smaller crop for the 2019 vintage. Cooler days and nights allowed slower sugar accumulation while phenolics kept developing. Picking times were strongly influenced by fruit development, and the continuing cool summer resulted in a waiting game for the fruit. The late harvest coincided with a cold and rainy autumn, making it a challenging vintage in both the vineyard and cellar		
<b>Vineyards</b>	Rust en Vrede has a Mediterranean climate and is a warmer microcosm in the Helderberg area. This is why we specialize in Cabernet Sauvignon and Syrah, which lend themselves to full bodied wines with powerful structure. Approximately 60% of the Estate is planted with Cabernet Sauvignon. Seven clones of this variety are grown here: 18H, 37C, 46C, CS163, CS169, CS338 & CS23A. Our north facing vineyards are planted in Tukulu soil, derived from Helderberg granite and Table Mountain sandstone with small deposits of iron stone, showing good water retention that is carefully monitored and supplemented by drip irrigation. A higher amount of sandstone allows good drainage, resulting in weaker growth and more intense wines.		
<b>Harvest</b>	25 March - 10 April 2019		
<b>Vinification/ Maturation</b>	Made only from Estate-grown grapes that are picked and sorted by hand. Each harvest-parcel and individual clones are vinified separately. Harvested grapes are destemmed, crushed and pumped into open top fermentation tanks where they undergo a 21-day maceration period involving a 7-day fermentation with pump-overs and manual punch-downs 2-4 times daily. Barrel maturation in 100% French oak barrels (20% new, 20% 2nd fill, 20% 3rd fill, 40% 4th fill), in 300L barrels for 18 months.		
<b>Tasting Notes</b>	Deep crimson with well-defined red and black cherry prominent on the nose. Dark chocolate, cedar and pencil shavings bring complexity and typicity to this Helderberg Cabernet. The palate is structured with fresh acidity and bold tannins that will balance each other well over time. Cherry notes carry through on the palate, growing in intensity and complexity with layered cassis, blackberry, liquorice, and a pinch of black pepper.		
<b>Cellaring</b>	10 to 15 years.		
<b>Serve with</b>	Grilled beef, ribs, and pork. Venison, hard cheese.		
<b>Production</b>	5,500 cases made.		
<b>Scores/Awards</b>	<b>92 points</b> - Alison Napjus, Wine Spectator - August 2022 <b>93 points</b> - Decanter World Wine Awards – 2021 <b>93 points (4.5*)</b> - Malu Lambert, John Platter’s Guide to South African Wines, 2022 <b>Commended Medal</b> - International Wine Challenge 2021		



**Reviews** *“A concentrated red, offering great harmony and balance, this deftly marries racy acidity and a dense core of fine tannins to a lovely range of ripe cassis and black plum, bay leaf, espresso, minerally iron and delicate spice notes. Long and lightly chalky on the finish. Drink now through 2032. 5,500 cases made. “*  
*- AN, Wine Spectator*

*“Confident & supple, showing creamy cassis, black cherry & pencil shavings. 2019 velvet R&V styling, silky yet firm tannins frame blackcurrant core, dusting of cocoa, a line of stony acid drawn right through. Beautifully balanced. 18 months oak, 20% new.”*  
*- ML, wineonaplatter.com*

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