

RUST EN VREDE

(STELLENBOSCH, WESTERN CAPE)

www.rustenvrede.com



As Jean Engelbrecht gained knowledge and an understanding of Californian wine, and in particular those from Napa, he was drawn to the wines of Silver Oak Cellars, their philosophy and the focused way they ran their operation. Drawing a parallel to his own family estate in South Africa, Rust en Vrede, he noted that both wineries focused on producing only red wine, and even further, concentrating on a specific wine Cabernet Sauvignon for Silver Oak and a blend of Cabernet Sauvignon, Shiraz, and Merlot for Rust en Vrede.

Inevitably Jean met Ray Duncan, proprietor of Silver Oak, and a friendship was formed which included visits to both continents. The synergy that developed between the two families, their mutual love for wine, and the challenge to produce a wine together, led to the formation of The Cirrus Wine Company. As the wine was to be produced in South Africa, it was a natural decision to produce a Syrah. The view taken by the partners was one of starting off small, and to ensure that the venture was laying a strong and solid foundation for the future.

Previous vintages were represented under the Ernie Els portfolio, however since the 2006 Cirrus vintage it is now represented under the Rust en Vrede portfolio of wines.

Cirrus 2015

CSPC# 724706

750mlx6

14.44% alc./vol.

SOLD OUT

Chemical Analysis
Grape Variety
Winemaker
**Vinification/
Maturation**

Acidity: 5.8 g/l

pH: 3.51

Residual Sugar: 2.9 g/l

96% Syrah, 4% Viognier

Roelof Lotriet

The grapes are harvested at approximately 26 balling and processed on the same day. They are then de-stemmed, machine sorted, then further sorting takes place by hand before the grapes are lightly crushed and pumped into the fermentation tanks. Fermentation takes approximately 7 days and manual punch downs are performed four times daily during this time. Extended skin maceration was done for two weeks after fermentation, before the wine was pressed. The wine was matured for 18 months in 30% new 300L French Oak barrels prior to bottling on September 21st, 2016, followed by 18 months bottle maturation before release on the April 7th, 2018.

Tasting Notes

Deep ruby with aromas of fresh red fruits supported by gentle black cherries and raspberries, this wine is set with freshness and complexity. The palate is lively and clean, following the nose with fresh fruit flavors. Subtle hints of dried spices from oak contact give an added richness to its viscosity. This wine has a juicy finish with soft, ripe fruit tannins. Drink now, however this wine will develop further with age.

**Serve with
Cellaring**

Black pepper steak; grilled venison; hard cheese

5-7 years, following year of harvest, peaking after 6 years.

Scores/Awards

93 points - Tim Atkin MW, timatkin.com - September 11, 2018

92 points - Winemag.co.za - June 26, 2018

4.5* stars (94 points) - Greg de Bruyn, *Platter's South African Wine Guide 2019*

Reviews

"Less woody than it has been in the past, this is a bold, structured, blueberry and blackberry fruit number whose acidity freshens and lengthens the finish. 2020-26"

- TA, timatkin.com MW

"On the nose, a hint of reduction before red and black fruit, black pepper, vanilla and spice. Apparently, some Viognier but you wouldn't have guessed. The palate, meanwhile, has good depth of fruit and fine tannins – flavour packed and polished in the best sense. Alcohol: 14.4%"

- Winemag.co.za

"Evocative 2015, with splash viognier, has poise & subtlety, hints of peppery scrub. Lithe, supple, focused on detail & finesse above raw power. 16 months French oak, 30% new, lend roundness without intruding."

- GdB, wineonaplatter.com

