

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 Syrah, Cabernet Sauvignon and Merlot. Proprietor Jean Engelbrecht has worked to establish 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.

Merlot 2016

CSPC# 722276

750mlx6

14.87% alc./vol.

SOLD OUT FOREVER!

Chemical Analysis	Acidity: 5.8 g/l	pH: 3.60	Residual Sugar: 2.0 g/l
Grape Variety	100% Merlot		
Winemaker	Coenie Snyman		
Vintage	The winter of 2016 was extremely dry, with a maximum rainfall of 579 mm, much lower than the average 712mm. The cool months after winter triggered a good bud break followed by immediate dry weather. The dry soil inhibited cell division in the early part of berry development, which resulted in smaller berries (20% smaller than usual). The berries were even smaller than 2015. The smaller berries balanced the effects of the dry conditions, which allowed for a normal and healthy production. The 2017 Merlot Vintage was 20% down on the previous year.		
Vineyards	Mediterranean climate with precisely 579 mm rainfall during vintage growing season. Rust en Vrede is a warmer microcosm in the Helderberg area, which is why we specialize in red wine, particularly Cabernet Sauvignon, Syrah and Merlot which lend themselves to full bodied wines with powerful structure. Our north facing vineyards are planted in Tukulu soil which is derived from Helderberg granite and Table Mountain sandstone, showing good water retention which allows for only moderate vine stress during dry years, A higher amount of sandstone allows more drainage which results in weaker growth and more intense wines, carefully monitored, and supplemented by drip irrigation.		
Harvest	20th February – 16th March 2017		
Vinification/ Maturation	Primary fermentation took 7 days, followed by 21 days maceration. Malolactic fermentation took place in barrels after which the wine was left to mature for 14 months in French oak (medium toast).		
Tasting Notes	This Merlot offering from Rust en Vrede, affirms their excellence as red wine specialists. Ripe plums, mulberry, liquorice, thyme, and cured meats on the nose follow through on the palate – showing this complex wine as juicy and savoury simultaneously. Judicious use of oak alongside skin tannins adds spice and structure whilst firmly supporting the fruit. This is a serious yet effortless Merlot – beautiful to drink now but will reward cellaring for the next decade.		
Serve with Scores/Awards	Beef Stew, Braai, Lamb Chops, Lamb Shank 90 points - James Molesworth, Wine Spectator - December 31, 2018 4* stars (88 points) - Greg de Bruyn, Platter's South African Wine Guide 2019		
Reviews	<i>"Features a pretty sage and menthol edge amid the core of gently mulled red and black currant fruit flavors. Lingering tobacco and cedar hints show on the finish. Drink now through 2020. 1,424 cases made."</i> - JM, Wine Spectator <i>"Distinct mulberry fruit, restrained leafy notes, hints of oak-spice. 2016 generous & full, with bold tannins, impressively long finish, showing pedigree."</i> - GdB, wineonaplatter.com		

