

# RUST EN VREDE

## STELLENBOSCH

### PAST VINTAGES

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#### Cirrus 2015

CSPC# 724706

750mlx6

14.44% alc./vol.

#### Chemical Analysis

Acidity: 5.8 g/l      pH: 3.51      Residual Sugar: 2.9 g/l  
96% Syrah, 4% Viognier

#### Grape Variety

#### Winemaker

Roelof Lotriet

#### Vinification/

#### Maturation

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

Black pepper steak; grilled venison; hard cheese

#### Cellaring

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

#### Scores/Awards

**93 points** - Tim Atkin MW, [timatkin.com](http://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](http://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](http://wineonaplatter.com)



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### Cirrus 2014

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750mlx6

14.41% alc./vol.

*"In the early 1990's I met Ray Duncan and his sons David and Tim, the owners of one of Napa's great wineries, Silver Oak. Over the years our friendship grew which led us to establish the Cirrus Wine Company. Since our first vintage in 2003, I believe we succeeded in capturing the very essence of a Shiraz influenced by both Stellenbosch and Napa."*

*– Jean Engelbrecht*

<b>Chemical Analysis</b>	Acidity: 5.8 g/l	pH: 3.48	Residual Sugar: 2.8 g/l
<b>Grape Variety</b>	97% Syrah, 3% Viognier		
<b>Winemaker</b>	Roelof Lotriet		
<b>Vinification/ Maturation</b>	The wine was matured for 18 months in 30% new 300L French Oak barrel followed by 18 months bottle maturation prior to release.		
<b>Winemaker's Notes</b>	The Cirrus Syrah (Shiraz) is a veritable feast for the senses and a welcome addition to any cellar. This is a beautifully dark, concentrated wine with luscious, typical red fruit aromas, particularly mulberries and plums, backed up by delicate floral scents derived from the splash of Viognier. A nuance of orange peel, also from the Viognier, is noticeable on the palate at first before being dominated by appetising flavours of red fruit on the mid-palate. Oaky, ripe tannins are incorporated into the well-structured aftertaste.		
<b>Tasting Notes</b>	Deep Purple / Ruby. Ripe and complex dark plum aromas aided by hints of sweet and savory spices lead the nose to a bouquet of floral and earthy notes. Juicy, ripe dark fruits of plums, blackberries and mulberries aided by dry tannins, give this vintage an elegant and soft mouth feel with a medium body that lingers on the palate.		
<b>Serve with</b>	Game, Lamb Shank, Roast Beef		
<b>Cellaring</b>	5-7 years, following year of harvest, peaking after 6 years.		
<b>Scores/Awards</b>	<b>4.5* stars</b> - Fiona McDonald, <i>Platter's South African Wine Guide 2017</i>		
<b>Reviews</b>	<i>"Dark rich plum notes with a beautiful bouquet of floral jasmine, aided by an underlying mocha that creates a fantastic complex note."</i> - FMc, <i>Platter's South African Wine Guide 2015</i>		



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#### Cirrus 2012

CSPC# 724706

750mlx6

14.76% alc./vol.

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*– Jean Engelbrecht*

<b>Chemical Analysis</b>	Acidity: 5.1 g/l	pH: 3.57	Residual Sugar: 2.0 g/l
<b>Grape Variety</b>	95% Syrah, 5% Viognier		
<b>Winemaker</b>	Louis Strydom		
<b>Vinification/ Maturation</b>	This wine was matured for 18 months in a combination of new French and American Oak 300 l barrels and is made in a typical Rhone style.		
<b>Tasting Notes</b>	Dark cherry aromas with a wonderful smoky spice note that is aided by underlying tobacco and cedar that creates a beautiful, complex nose. The dark cherry and spice notes are well represented on the palate. This wine is has juicy, elegant tannins, with a well-balanced, polished mid-palate and a lingering full finish.		
<b>Production</b>	1700 cases made.		
<b>Cellaring</b>	5-7 years, following year of harvest, peaking after 6 years.		
<b>Scores/Awards</b>	<b>4.5* stars</b> - Fiona McDonald, Platter's South African Wine Guide 2015		
<b>Reviews</b>	<i>"Smoothly muscular 2012 keeps up form of 2011. Dense &amp; powerful, the oak (combo French &amp; American) is a tad prominent but will knit with ripe plum &amp; black berry fruit given time. Concentrated, deep &amp; focused, its long conclusion leaves a happy memory."</i> - FMc, Platter's South African Wine Guide 2015		

*"The Cirrus Syrah 2012 is a continuation of its past vintages in terms of quality. I have tasted this vintage twice, and on both occasions, I find beautiful rich plum fruit, mocha and floral aromas on the nose. Wonderful black fruits form the backbone of this wine. Secondary flavours of earth and savoury characteristics are evident and these lead on to a long finish. As the varietal spelling Syrah suggests, this wine is closer to the old-world style than the new world interpretation of Shiraz. Phenolic / flavour ripeness is present but sugar ripeness is controlled, meaning that you get beautiful fruit flavours but not the jam like characteristics often associated with full bodied new world wines.*

*Jean has always held the belief that if there is a grape that does really well in his country, especially in his home region of Stellenbosch, it will be Syrah. So, it was decided between the friends that a Syrah should be made in Stellenbosch under the Cirrus project. Since the first vintage in 2003, every Cirrus Syrah vintage has rated 90 points and above in international wine magazines and swept the top accolades in South Africa and the UK."*

*- Kenny Wong, WinesOnline.com.sg*



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### Cirrus 2006

CSPC# 724706

750mlx6

15.0% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.4 g/l	pH: 3.52	Residual Sugar: 3.4 g/l
<b>Grape Variety</b>	94% Syrah, 6% Viognier		
<b>Winemaker</b>	Louis Strydom		
<b>Vinification/ Maturation</b>	This wine was matured for 18 months in a combination of new French and American Oak 300 l barrels and is made in a typical Rhone style.		
<b>Tasting Notes</b>	Dark, intense. Rich, classic red fruit aromas, most notably plum and mulberries, are immediately prevalent on the nose, and supported by subtle floral aromas emerging from the small amount of Viognier added to the wine. This initial orange peel impression from the Viognier is overpowered by attractive red fruit flavours on the mid palate. The wine shows ripe, oaky tannins and a well structured finish.		
<b>Production</b>	1700 cases made.		
<b>Cellaring</b>	5-7 years, following year of harvest, peaking after 6 years.		
<b>Scores/Awards</b>	<b>92 points</b> - James Molesworth, Wine Spectator - April 30, 2009 <b>89 points</b> - Susan Kostrzewa, Wine Enthusiast - September 1, 2009 <b>Gold Medal</b> - Concours Mondial de Bruxelles, 2009 <b>Silver Medal</b> - Decanter World Wine Awards - 2009 <b>4 stars</b> - John Platter, Platter's South African Wine Guide 2009		
<b>Reviews</b>	<i>"Packed with densely wound braised fig, dark licorice, espresso and currant preserve notes that are held back for now by notes of bittersweet cocoa and dark toast. The long, graphite- and white pepper-filled finish shows the early hints of definition that should emerge fully with some moderate cellaring. Drink now through 2011. 1,700 cases made."</i> - JM, Wine Spectator  <i>"Touch herbal, lovely lifted aromatic fruit aromas. Palate very refined well-balanced. Very good tannin management."</i> - Decanter  <i>"SA/US joint venture. Confident New World richness in 06, creamy dark fruit, sweet spice, well matched by polished tannins, give focus for future development but already deliciously accessible. Dash viog. New oak 18 mths, equal Fr/Am. Golds at TWS, Concours Mondial."</i> - JP, Platter's South African Wine Guide 2009		



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### Cirrus 2005

+724706

6x750ml

14.0% alc./vol.

*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. In 2004 Jean's longtime friend and business partner, Ernie Els, became part of this exciting venture that was now formed between the three families.*

*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 were one of starting off small, and to ensure that the venture was laying a strong and solid foundation for the future. The maiden vintage of this wine was in 2003. This wine is the expression of the long-term view between three families that believe wine, above all should bring people together.*

<b>Chemical Analysis</b>	Acidity	6.4 g/l	pH:	3.53	Residual Sugar	4.5 g/l
<b>Grape Variety</b>	93.5% Syrah, 6.5% Viognier					
<b>Maturation</b>	This wine was matured for 18 months in a combination of new French and American Oak 300L barrels and is made in a typical Rhone style.					
<b>Tasting Notes</b>	Bright, ruby red. Hints of dark, ripe plum with jasmine and powerful floral aromas make the initial impression. A subdued spicy component is supported by vanilla undertones which is consistent with a well-balanced toasty bouquet from the oak. The medium palate weight combined with rich, ripe tannins allow for an elegant, yet not overly powerful, wine. Soft tannins compliment the wonderful, polished, 1,700 cases made					
<b>Production</b>	1,700 cases made					
<b>Scores/Awards</b>	<b>91 points</b> - James Molesworth, Wine Spectator - May 15, 2008 <b>89 points</b> - Susan Kostrzewa, Wine Enthusiast - July 1, 2007					
<b>Reviews</b>	<i>"Plush and forward, with a velvety texture and layers of mocha, blackberry, graphite and licorice all gliding through the seamless finish. There's also fine length, and this might put on some more weight with cellaring. Drink now through 2010. 865 cases made."</i> - JM, Wine Spectator					

