

RUST EN VREDE

STELLENBOSCH

PAST VINTAGES

Estate Syrah 2018

CSPC# 801597

750mlx6

14.82% alc./vol.

Chemical Analysis	Acidity: 6.0 g/l	pH: 3.49	Residual Sugar: 1.5 g/l
Grape Variety	100% Syrah		
Winemaker	Coenie Snyman		
Vintage	The vintage of 2018 was challenging because it was the fourth consecutive year of drought, bringing dry conditions with water restrictions. Careful water management was essential, but the benefit of the dry weather was very healthy vines. The dry conditions also resulted in smaller berries, which in turn provide excellent colour and flavour intensity. Cooler nights towards the end of February meant a longer hang time, allowing for further flavour development. Despite the irrigation challenges and a smaller crop, 2018 bodes very well for high quality wines.		
Vineyards	Mediterranean climate with precisely 995mm 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 and Syrah which lend themselves to full bodied wines with powerful structure. Our North facing vineyards are planted on Tukulu soil which derives 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	8 - 13 March 2018		
Vinification/ Maturation	Estate grown grapes are hand-harvested and partially destemmed, with 15% of the grapes kept as whole bunches. Fermentation takes place in open-top fermenters with manual punch-downs and pump-overs performed 2 to 4 times daily. Maceration continues for 14 to 21 days. Parcels and clones are vinified separately. Wine is matured in 500L French oak barrels for 18 months using a combination of 20% new and 80% seasoned oak.		
Tasting Notes	Fragrant blueberry, red cherry, and a hint of floral perfume open up to reveal fresh plum with layered sweet and savoury spices. The complex fruit flavours follow on the palate with fine but grippy tannins and a fresh fruity acidity. Typical spiciness is layered and complex - cardamom, fennel, black pepper, nutmeg and clove, with the delicate use of oak complimenting the spiciness. Refined yet powerful with a lingering fruity finish.		
Cellaring	10-15 yrs		
Serve with	Beef Stew, Venison, Game birds, Lamb Shank, Lamb Stew. Goes well with a simply cooked rack of lamb with green beans.		
Scores/Awards	4* stars (89 points) - Malu Lambert, Platter's South African Wine Guide 2021		
Reviews	<i>"A sophisticated pleasure filled with joy & persistent mouth filling flavour. Attractive perfume of spice & violets, 2018 concentrated, supple, elegant acidity giving definition. 16 months 20% new oak."</i> - ML, wineonaplatter.com		



RUST EN VREDE

STELLENBOSCH

PAST VINTAGES

Estate Syrah 2015

CSPC# 801597

750mlx6

14.68% alc./vol.

Chemical Analysis Acidity: 5.80 g/l pH: 3.54 Residual Sugar: 3.0 g/l
Grape Variety 100% Syrah

Winemaker Coenie Snyman

Vintage Early bud break and very dry conditions in the months following resulted in irrigation management being used. This led to a short and challenging harvest. Harvest volume was normal, up by 0.8%. The 2015 vintage is well structured with a lighter body and linear fruit expression.

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Harvest Picking of these vineyards started a bit later than usual in the last week of February and went on until the 15th of April. The vintage was that of far larger proportions, coming in at 44% larger in quantity than average. Due to a good spring, fruit set was good and led to high yields. The last two weeks of harvest brought rain which were consistent and helped ripen the fruit which led to an elegant vintage.

Vinification/ Malolactic Fermentation in barrel.

Maturation 18 months in 100% French oak (50% new) with medium toast.

Tasting Notes Deep Ruby. Pronounced Dark chocolate and earthy aromas are, followed by sweet spices – nutmeg, cinnamon and toffee essence. The palate is full and juicy with velvety tannins that are fresh with flavours of strawberries and sour cherries.

Serve with Beef Stew, Game, Lamb Shank, Lamb Stew

Production 2,750 cases made.

Scores/Awards **90 points** - James Molesworth, Wine Spectator - February 28, 2105

4.5* stars (91 points) - Greg de Bruyn, Platter's South African Wine Guide 2019

Reviews *"This has peppery rusticity, along with singed tobacco and fresh humus notes amid fleshy plum and blackberry compote flavors. A charcoal spine holds the finish, and there's good focusing acidity throughout. For fans of the style. Drink now through 2021. 2,750 cases made."*
- JM, Wine Spectator

"Deep, dark & brooding 2015 with fragrant highlights of rose & spices. Dense black cherry fruit, velvety tannins. Finely crafted, for the long road."
- GdB, wineonaplatter.com

