

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.

Donkiesbaai Steen 2022

CSPC# 762919

750mlx6

13.11% alc./vol.

Far up the west coast, north of Lamberts Bay but south of Doringbaai, lies an open bay of white sand strewn with black mussels and kelp, with the icy waters of the Atlantic beating the shore. This is Donkiesbaai, where the Engelbrecht family have holidayed for four generations. This unassuming spot lends its name to our off-piste range of wines from the further-flung corners of South Africa's winelands. The wine was made with the cuisine of the west coast in mind. Crayfish, Harders, and a cold glass of wine is part of the history that is Donkiesbaai.

Chemical Analysis	Acidity: 5.5 g/l	pH: 3.371	Residual Sugar: 1.9 g/l
Grape Variety	100% Chenin Blanc		
Winemaker	Roelof Lotriet		
Vineyards	The vines are 38 and 20-year-old unirrigated bush vines that are planted in deep sandy soils. At an altitude of 520m above sea level, the vineyards experience a warm climate with cooling evening winds. Grapes were harvested on six dates, with different picks providing a range of aromatic characters. Two early picks bring fresh acidity. Two middle picks added great balance and perfectly ripe tropical fruit characters. The final two picks of smaller bunches and berries added deep concentration and palate weight to the resulting wine.		
Vinification/ Maturation	Our Steen is made up of three components: 75% is fermented in French oak then matured in a combination of new and seasoned 500l barrels. 25% is fermented spontaneously and matured on the lees in concrete eggs		
Tasting Notes	Bold, fruity aromas of pineapple, lime cordial, and yellow peach mingle with notes of biscotti and nougat. Rich and textured on the palate with elderflower, peach and macadamia. The intensity of the fruit is balanced by well-integrated oak. The distinctive complexity of the Donkiesbaai Steen stems from the age of the bush vines, the majority of which are over 38 years old. These old vines consistently produce small crops of intensely flavoured and expressive fruit.		
Cellaring	10 to 15 yrs.		
Serve with	Great with shellfish, spicy food, lean fish, mild & soft cheese, and fruity desserts. We recommend serving white wines at 10°C (50°F). This can be achieved by storing the wine in the fridge. Take it out and open it 15 min. before serving it.		



The Stellenbosch Reserve Moederkerk Chardonnay 2021

CSPC# 770692

750mlx6

13.31% alc./vol.

The beautiful Moederkerk is an unpretentious yet prominent example of Gothic Revival architecture. Located in the heart of Stellenbosch and surrounded by oaks, its familiar steeple watches over residents going about their daily business. The clean, striking beauty of the 'Mother Church' resembles the bright, elegant Chardonnay.

Chemical Analysis Acidity: 6.5 g/l pH: 3.14 Residual Sugar: 2.3 g/l

Grape Variety 100% Chardonnay

Winemaker Danielle le Roux

Sustainability Members of IPW. Integrated Production of Wine is a voluntary environmental sustainability scheme established by the South African wine industry in 1998.

Vintage The 2021 vintage followed a cool, wet winter, where regular cold fronts replenished water reserves to pre-drought levels. Moderate temperatures throughout the growing and ripening seasons meant that grapes ripened slowly, retaining acidity while phenolics developed fully. The wines of the 2021 vintage show good promise, with high natural acidity and a good concentration of fruit flavours, indicating quality wines with good ageing potential

Climate Mediterranean climate with a rainfall of 650mm per annum.

Vineyards The grapes were selected from various vineyards that are located in the Stellenbosch region, with 20% from Devon Valley, and 80% from the Helderberg.

Helderberg: southwest aspect Tropical fruit, texture, and natural acidity from the Atlantic Ocean influence.

Devon Valley: southeast aspect Ripe citrus and mineral texture from upper vineyard.

Lean lemon and lime with bright acidity from lower vineyard.

**Vinification/
Maturation** Grapes are hand harvested then 100% whole bunch pressed. 70% of the wine is fermented in oak barrels and the remainder in stainless steel tanks. Lees stirring is performed once every three weeks, and partial malolactic fermentation is allowed, to add texture and character to the wine. Maturation takes place for six months in French oak barrels, using 14% new oak

Tasting Notes The pronounced floral aroma of apple blossom combines with pineapple, cantaloupe, and lime cordial. Fresh lime and lemon cream are prominent on the palate, with crisp, citrusy acidity. Intense primary fruit with well-integrated oak that offers a biscuity flavour of shortbread. Vibrant fruit and a lingering finish.

Serve with Roast Chicken, Spicy Food, Salmon, soft cheese. Also, with Yellowtail with caper seeds, corn fritters with avocado salsa, or chicken stir-fry.

Cellaring 5 years

Scores/Awards **87 points (4*)** - Malu Lambert, *John Platter's Guide to South African Wines, 2023*

Reviews "2021 bunch pressed & 70% fermented in stainless steel for an equally fresh & lively character. Fine texture from partial malo & some bâtonnage, good citrus-toned profile, touch of spice & roundness from oaked portion, 14% new."

- ML, *John Platter's Guide to South African Wines*

Reviews "The pronounced floral aroma of apple blossom combines with pineapple, cantaloupe, and lime cordial. Fresh lime and lemon cream are prominent on the palate, with crisp, citrusy acidity. Intense primary fruit with well-integrated oak that offers a biscuity flavour of shortbread. The Stellenbosch Reserve Chardonnay 2021 displays vibrant fruit and a lingering finish. An easy drinking white wine."

- *Diners Club International*



Estate Syrah 2019

CSPC# 801597

750mlx6

14.02% alc./vol.

Chemical Analysis	Acidity: 5.50 g/l	pH: 3.48	Residual Sugar: 2.5 g/l
Grape Variety	100% Syrah		
Winemaker	Coenie Snyman		
Vintage	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.		
Vineyards	Rust en Vrede is a warmer microcosm in the Helderberg area with a Mediterranean climate. This is why we specialize in Cabernet Sauvignon and Syrah which lend themselves to full bodied wines with powerful structure. Approximately 34% of the Estate is planted with Syrah. Five clones of this variety are grown here: SH1, SH21, SH9, SH99 & SH470. Our north facing vineyards are planted on Tukulu soil which derives from Helderberg granite and Table Mountain sandstone, with small deposits of iron stone, showing good water retention, allowing 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 - 17 March 2019		
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 16% new and 84% seasoned oak.		
Tasting Notes	Floral perfume of jasmine with black cherry and tobacco. Full bodied with bold fruit, showing red cherry, blueberry, and black forest gateau. Subtle pink peppercorn and cumin compliment savoury notes of smoky meat. Balanced acidity, fine spicy tannins, and a juicy finish.		
Serve with	Beef Stew, Game, Lamb Shank, Lamb Stew		
Production	2,750 cases made.		
Scores/Awards	4.5* stars (93 points) - Malu Lambert, Platter's South African Wine Guide 2021		
Reviews	<i>"Attractive 2019 hits all the right notes. Violet, jasmine, lavender, underscored by savoury black olive. Then rich, luscious plum pudding & cherry, brightness from 15% whole bunch, subtle spicing. 16% new oak, 18 months. This vintage bests the 2018 (4 stars, 89 pts)."</i> - ML, wineonaplatter.com		



Stellenbosch Reserve Syrah 2020

CSPC# 843930

750mlx6

14.23% alc./vol.

“The wines of the Stellenbosch Reserve pay homage to iconic buildings of Stellenbosch town. These landmarks represent the legacy of the town, in the same way that the wines represent classic varietal expressions of the Stellenbosch terroir. Through a combination of wine, architecture and heritage the wine can tell a story that is uniquely Stellenbosch.

The Building: The Munitions House (Kruithuis). The Kruithuis was completed in 1777 as the munitions building for the Dutch East India Company. Prior to this, the officers of the Stellenbosch cavalry had to go to Cape Town for military training once a year. Today the VOC Kruithuis is a symbol of military strength and power.”

Chemical Analysis	Acidity: 5.7 g/l	pH: 3.44	Residual Sugar: 2.0 g/l
Grape Variety	100% Syrah		
Winemaker	Danielle le Roux		
Vintage	2020 had all the hallmarks of an excellent vintage. Sustained moderate day temperatures through the growing season, with timeous seasonal rainfall, laid the foundation for a good season. The resulting bigger yield showed high quality, from which we expect first-class wines. Grapes are selected from various sites located in the Stellenbosch region, with each site contributing different characteristics to create complexity in the wine.		
Vineyards	Stellenbosch Reserve Syrah 2019 is harvested from parcels in the Devon Valley and the Simonsberg. 100% Stellenbosch fruit! Devonvalley: southwest aspect. Red fruits, savoury herbs, crunchy tannins, and texture for an expressive medium bodied wine. Simonsberg: westerly aspect. Bold black fruit with ripeness providing a fuller body and sweeter spice character.		
Vinification/ Maturation	Fermentation took place in open-top stainless-steel fermenters. A portion of the grapes was fermented with stems to add spicy character and freshness. During fermentation, pump-overs and punch-downs were performed 3 times daily. Maturation took place in 300L seasoned French oak barrels for 16 months. Parcels were vinified separately and blended before bottling.		
Tasting Notes	Perfumed aromas of violet combine with rich black fruit – plum, cassis and black berry. The bold fruit is tempered by savoury spiciness on the palate, with bay leaf, allspice and a hint of cured meat. Fine tannins add a bit of grip, and the wine has a long dry finish.		
Serve with Cellaring	Beef, Lamb, Spicy food, Mature and hard cheese. 7-10 years		



Cabernet Sauvignon 2021

CSPC# 722274

750mlx6

13.83% alc./vol.

Chemical Analysis	Acidity: 5.60 g/l	pH: 3.66	Residual Sugar: 1.6 g/l
Grape Variety	100% Cabernet Sauvignon		
Winemaker	Coenie Snyman		
Vintage	Cool, wet conditions during the winter of 2020 replenished water reserves and provided sufficient water to saturate soils and return water levels to pre-drought levels. This resulted in very vigorous growth in the vineyards, meaning careful vineyard management was required, especially to curb vigorous growth during spring. Flowering and fruit set conditions were ideal, with an average crop set, followed by a moderate growing season. We then experienced a cool ripening season in 2021, with late ripening and minimal precipitation during the harvest period. Ideal conditions that allowed grapes to ripen slowly, retaining good acidity while developing phenolics.		
Vineyards	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.		
Harvest	25 March - 7 April 2021		
Vinification/ Maturation	Made only from Estate-grown grapes that are picked and sorted by hand. Harvest parcels and 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 300l oak barrels (20% new oak), for 18 months.		
Tasting Notes	A subtle perfume of sandalwood is followed by pronounced aromas of black currant, cherry and graphite. Bold and robust on the palate with fresh acidity balancing out fine grained and grippy tannins. Intense flavours of black currant combine with sour cherry, spicy plum, and espresso. A structured wine with a long savoury finish that speaks of good aging potential.		
Cellaring	10 to 15 years.		
Serve with	Grilled beef, ribs, and pork. Venison, hard cheese.		
Production	5,500 cases made.		
Scores/Awards	92 points - Alison Napjus, Wine Spectator - Web Only 2023		
Reviews	<i>"A compact, well-meshed red, with firm, fine-grained tannins layered with flavors of ripe black and red currant fruit and a fragrant thread of cured tobacco, woody spices, and graphite. Creamy and focused on the fresh, lingering finish. Drink now through 2031."</i> - AN, Wine Spectator		



Stellenbosch Reserve Vanderstel 2021

CSPC# 755118

750mlx6

13.95% alc./vol.

SOLD OUT

Chemical Analysis	Acidity: 5.9 g/l	pH: 3.58	Residual Sugar: 1.8 g/l
Grape Variety	68% Cabernet Sauvignon, 19% Merlot, 5% Malbec, 4% Petit Verdot, 4% Cabernet Franc		
Winemaker	Danielle le Roux		
Vintage	The 2021 vintage followed a cool, wet winter, where regular cold fronts replenished water reserves to pre-drought levels. Moderate temperatures throughout the growing and ripening seasons meant that grapes ripened slowly, retaining acidity while phenolics developed fully. The wines of the 2021 vintage show good promise, with high natural acidity and a good concentration of fruit flavours, indicating quality wines with good aging potential.		
Vineyards	Polkadraai northeast aspect Cabernet Sauvignon Red fruit, powerful body, and grainy tannin for added structure. Devonvalley southwest aspect Merlot Red fruits, crunchy tannins, and fresh acidity to add expressive fruit. Simonsberg southwest aspect Cab Sauv & Cab Franc Black and blue fruits, juicy body and rich finish for added fruit and finesse. Helderberg north aspect Cab Sauv, PV & Malbec Dark fruits, grainy tannins, herbs & dense structure for a powerful body.		
Vinification/ Maturation	Varieties and parcels were vinified separately. Fermentation was completed in open-top stainless-steel fermenters. Primary fermentation took 7 days during which punch-downs and pump-overs were performed 4 times daily. After this the wine was macerated on the skins for 14 days to ensure balanced extraction of phenolics. The wine was matured in 300l French oak barrels for 12 months		
Tasting Notes	Rich black fruit is prominent on the nose, showing cassis and Black Forest Gateaux with sweet baking spices and walnuts. Concentrated black fruit follows through on the palate, where notes of cedar, cinnamon and cloves add complexity. The fruit sweetness balances the grippy tannins that provide structure to this Cabernet-driven blend.		
Winemaker's Notes	The Stellenbosch Reserve Vanderstel impresses the connoisseur's senses with its rich aromas of dark fruits, especially the scent of blackcurrants and dark cherries pours into the nose, accompanied by sweet baking spices and walnuts. Concentrated notes of dark fruits are also noticeable on the palate and are accompanied by spicy nuances such as cinnamon, cedar and clove. The complex play of aromas is supported by a good tannin structure, which gives the red wine its great texture. Therefore, the blend of Cabernet Sauvignon (68%), Merlot (19%), Malbec (5%), Petit Verdot (4%) and Cabernet Franc (4%) is a pleasure on its own, but you can also serve the wine, which was matured for twelve months in French oak, excellently with aromatic and hearty dishes. Game and dark meat are also a good choice with Stellenbosch Reserve Vanderstel. Incidentally, the name of this red wine blend with its strong character is reminiscent of Simon van der Stel, who founded the town of Stellenbosch and played an important role in the South African wine industry as Governor of the Cape.		
Serve with	Tasty dishes of lamb, beef, braised short ribs or venison.		
Scores/Awards	94 points (4.5*) - Cathy Marston, John Platter's Guide to South African Wines, 2024		
Reviews	<i>"5-way Bordeaux blend 2021, cab (68%) & co-leader merlot leally hit the spot with sweet blackberry fruit, silky tannin & appealing vanilla spice from year in small oak. An over-deliverer of note, almost worryingly drinkable yet worthy of its top rating."</i> - CM, John Platter's Guide to South African Wines		



Stellenbosch Reserve Merlot 2019

CSPC# 858571

750mlx6

14.25% alc./vol.

SOLD OUT

“The wines of the Stellenbosch Reserve pay homage to iconic buildings of Stellenbosch town. These landmarks represent the legacy of the town, in the same way that the wines represent classic varietal expressions of the Stellenbosch terroir. Through a combination of wine, architecture, and heritage the wine can tell a story that is uniquely Stellenbosch.

The Building: The Theological Seminary (Kweekskool)

The building was used for hosting visiting dignitaries, governors and high commissioners, as well as a court of law when trials were heard. Built in 1687 and remodeled over the years to its present form in 1905, the ‘Kweekskool’ was effectively the start of higher education in Stellenbosch when it was inaugurated as the Theological Seminary in 1859.

The Kweekskool is the home to the Theology faculty of Stellenbosch University.

Chemical Analysis	Acidity: 6.0 g/l	pH: 3.50	Residual Sugar: 2.3 g/l
Grape Variety	100% Merlot		
Winemaker	Danielle le Roux		
Climate	The Mediterranean climate of Stellenbosch has a rainfall of only about 650mm per annum.		
Vintage	After a relatively warm, dry winter, the 2019 vintage was characterized by a moderate summer. Cooler days and nights during ripening resulted in slower sugar accumulation, while phenolics developed steadily. Cooler weather allowed for longer hang time, resulting in more fruit development.		
Vineyards	The grapes were selected from various vineyards that are located in the Stellenbosch region, specifically from Devon Valley. The different soil types and climatic conditions allow for warmer fruit flavours as well as adding complexity to the wine.		
Vinification/ Maturation	Fermentation completed in open-top stainless-steel fermentation tanks. During fermentation punch-downs and pump-overs were performed four times daily to ensure balanced extraction of colour and flavour. After fermentation a further 14 days of maceration on the skins was allowed. Malolactic fermentation took place in barrel, after which the wine matured in seasoned French oak for 12 months. Individual parcels of Merlot are vinified separately and blended before bottling.		
Tasting Notes	This wine shows a fresh combination of pomegranate, plums, cherries, and an herbal note of fennel. The fresh fruity flavours are accentuated by bright acidity on the palate and supported by fine tannins. Flavours of caramel and mocha are balanced by savoury notes of cured meat that bring complexity to the wine. A note of pomegranate leaves a fresh finish.		
Serve with	Substantial foods including grilled or barbequed lamb, slow cooked lamb shanks, beef, and game meats.		
Cellaring	Enjoy now through to 2028		
Scores/Awards	90 points - Wine Mag.co.za, 2021 Top 10 - Prescient Wine Report 2021 88 points (4*) - Malu Lambert, John Platter’s Guide to South African Wines, 2021		
Reviews	<i>“Fine & sleek 2019, inviting flavours of choc-dipped cherry, red plum & violet, stitched with velvet tannins & freshness. Evident care in winemaking, will age well.”</i> - ML, John Platter’s Guide to South African Wines		



Estate 2020

CSPC# 716843

750mlx6

14.35% alc./vol.

SOLD OUT

The Estate is our flagship blend of Cabernet Sauvignon, Syrah, and Merlot, produced and blended in proportion to our vineyard plantings.

Chemical Analysis Acidity: 5.80 g/l pH: 3.56 Residual Sugar: 2.0 g/l
Grape Variety 64% Cabernet Sauvignon, 28% Syrah, 8% Merlot

Winemaker Coenie Snyman

Vintage The 2020 vintage had good, cool growing conditions with a wet October that luckily did not affect flowering. Very little rain and wind in November was ideal for berry set. Cool and dry conditions during ripening allowed tannins to develop without the accumulation of sugar, resulting in smooth, ripe tannins. Optimal conditions meant that harvesting took place as expected but we were under pressure to finish ahead of the Covid lockdown.

Vineyards Rust en Vrede has a Mediterranean climate with very low rainfall during the growing season. Rust en Vrede 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. Our north-facing vineyards are planted on Tukulu soil, derived from Helderberg granite and Table Mountain sandstone. Small deposits of ironstone show good water retention, which allows for only moderate vine stress during dry years. A higher amount of sandstone provides good drainage, resulting in weaker growth and more intense wines, carefully monitored, and supplemented by drip irrigation

Harvest 19 Feb - 26 Mar 2020

**Vinification/
Maturation** Made only from Estate-grown grapes that are picked and sorted by hand. Harvest parcels and 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 22 months.

Tasting Notes Dense yet defined aromas of dark chocolate, black currant, black cherries, and sandalwood on the nose. Sweet fruit on entry followed by an enticing combination of Black Forest gateaux, cedar, baking spices, and toast. Fresh acidity and fine-grained but grippy tannins provide structure, balanced by intense, spicy blackberry compote that lingers on the finish.

Cellaring 10 to 15 years.

Serve with A well-aged piece of beef cooked or any red meat dishes.

Scores/Awards **91 points** - Decanter World Wine Awards - January 2023

94 points (4.5*) - Malu Lambert, John Platter's Guide to South African Wines, 2023

Reviews *"Reputed blend of cab & shiraz (64/28), touch merlot shows its pedigree in 2020, enticing notes of gravel, cassis & an iodine, black-fruited core wrapped in sumptuous tannins & good dry finish. Supreme balance. Also tasted, 2019 (93 pts) near-identical blend (tad less cab) savoury whiffs of cedar & spice over accessible sweet black cherry & juicy plum, enlivened by touch of citrus acidity, finishing salty. Combo barrel sizes & ages (40% new), 22 months, for both."*

- ML, John Platter's Guide to South African Wines



Cirrus 2015

CSPC# 724706

750mlx6

14.44% alc./vol.

SOLD OUT

Chemical Analysis	Acidity: 5.8 g/l	pH: 3.51	Residual Sugar: 2.9 g/l
Grape Variety	96% Syrah, 4% Viognier		
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 - September 11, 2018 92 points - Winemag.co.za - June 26, 2018 4.5* stars (94 points) - Greg de Bruyn, <i>Platter's South African Wine Guide 2019</i>		
Reviews	<i>"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"</i> - TA, timatkin.com MW <i>"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%"</i> - Winemag.co.za <i>"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."</i> - GdB, wineonaplatter.com		



Estate 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 add 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	Beef Stew, Braai, Lamb Chops, Lamb Shank		
Scores/Awards	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		

"Distinct mulberry fruit, restrained leafy notes, hints of oak-spice. 2016 generous & full, with bold tannins, impressively long finish, showing pedigree."
- GdB, wineonaplatter.com



Shiraz 2011

CSPC# 722275

750mlx6

14.83% alc./vol.

SOLD OUT FOREVER

Chemical Analysis	Acidity: 5.70 g/l	pH: 3.48	Residual Sugar: 2.9 g/l
Grape Variety	100% Shiraz		
Winemaker	Coenie Snyman		
Vineyards	The vineyards are situated on north facing slopes at the upper end of the valley, hence the slightly warmer and more moderate climatic conditions, resulting in optimum grape berry ripeness. Situated in close proximity to the Atlantic Ocean, cool sea breezes help reduce the vineyard temperatures during the summer months, extending the ripening period and thus allowing for big well-structured wines to develop. In-depth scientific research is embarked on before planting new vines - great care is taken to seek out optimum vineyard sites (aspect, soil types, altitude, etc.) that would be most suitable to a particular varietal genetic clone. The vineyards are carefully trellised, and the canopy managed in such a way so as to ensure optimum phenolic ripeness of the grapes. Two 'green harvests' are done annually whereby the crop is reduced to between 6-8 tons per hectare to intensify flavours.		
Vinification/ Maturation	Primary fermentation took 7 days, followed by 14-21 days maceration. Malolactic fermentation took place in barrels after which the wine was left to mature for 18 months in French oak. The wine undergoes bottle-maturation for a further 9 months before being released.		
Tasting Notes	Bright opaque in colour. Dark chocolate and raspberry aromas are supported by floral notes and a subtle hint of spice. Primary fruit follows through on the palate with fine grainy tannins. A very well-structured mid palate with savoury finish		
Serve with Production	Great with beef, lamb, pheasant, swordfish and strong blue cheese. 5,830 cases made		
Scores/Awards	91 points - James Molesworth, Wine Spectator - July 31, 2013 90 points - Neal Martin, Wine Advocate #209 - October 2013 4 stars - Fiona McDonald, John Platter's Guide to South African Wines, 2014 Double Gold Medal - Veritas Wine Awards 2012		
Reviews	<i>"Spicy seduction of inky blue plums appeals on 2011, reminiscent of 2010's effortless stature. Harmony of oak, fruit & acid indicates good restraint. Silky aftertaste."</i> - FM, John Platter's Guide to South African Wines		

"Densely packed, featuring pastis-soaked plum, blackberry and boysenberry fruit, lined with graphite and bramble notes that drive through the muscular finish. Displays plenty of heft and cut. Should unwind nicely in the cellar. Best from 2014 through 2018. 5,830 cases made."
- JM, Wine Spectator

"The 2011 Shiraz seemed slightly reduced on the nose that does not express itself as well as the Cabernet Sauvignon '10. The palate is better with a nice chewy entry of raspberry and wild strawberry laced with white pepper, while the finish is harmonious and focused, albeit rather orthodox. Drink now-2016. Like Kanonkop, Rust En Vrede is one of South Africa's stalwarts whose wines have improved leaps and bounds in recent vintages. I say stalwart, though winemaking had virtually ceased at the homestead back in the 1920s and only resurrected when purchased by Jannie Engelbrecht in 1978. I was intrigued to learn in Tim James's excellent recent book (see introduction) that there were hygiene problems in the old barrel cellar, though this was remedied by turning it into a well reputed restaurant. Also, James opined that the wines are "ripe, powerful, and often with a definite sweetness" i.e. aimed squarely at the American market. I must confess that as someone renowned for being sensitive to overbearing, overripe wines, I have not found this to be the case at Rust en Vrede and indeed, examining the analysis during my tasting, the alcohol level hovered around 15%, as I would expect given location and grape varieties. Modern in style, finely crafted and packed full of flavors, Rust en Vrede's wines are worth pursuing."
- NM, Wine Advocate

