

RUST EN VREDE

STELLENBOSCH

ESTATE VINEYARDS SYRAH 2023

100% Syrah

W.O. Stellenbosch

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 Cabernet Sauvignon and Syrah. Proprietor Jean Engelbrecht has worked to maintain 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.



CLIMATE AND SOIL

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 and SH470. Our north-facing vineyards are planted in Tukulu soil, derived from Helderberg granite and Table Mountain sandstone with small deposits of ironstone, 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.

VINTAGE

The season was exceptionally dry, with winter and spring rainfall 100mm below the previous year. Early winter lacked cold units, but a late cold snap balanced this. Warmer spring temperatures led to even budding, though irrigation was necessary during flowering. December brought an unprecedented 80mm of rain, boosting the vines but increasing disease pressure, which we managed through careful spraying and canopy work. Hot January weather pushed ripening along, while cooler nights and light rain in late summer helped maintain acidity. Loadshedding made cellar operations tricky, but our new solar plant eased the strain. March's harvest was particularly demanding, with heavy rain and humidity delaying picking. Despite it all, the vineyards delivered beautifully - producing lighter, more elegant wines reminiscent of 2016.

VINIFICATION

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

Rich on the nose, with aromas of wild strawberry, mulberry, and blueberry, with delicate floral notes of violet. Complex with well defined layers, yet refined and elegant on the palate. Fine, spicy tannins are supported by well-integrated oak spice and a fresh acidity. A layered combination of red and black fruit on the palate that follows from the nose, and a lovely fresh red currant note on the finish.

Harvest Date: 10 Mar - 30 Mar 2023

Bottling: November 2024

Release: July 2026

Ageability: 10 to 15 years

Date Tasted: 19 June 2026

Alcohol 13.76%

pH 3.46

Acidity 5.8

RS 1.7 g/l