

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 2023

CSPC# 762919

750mlx6

14.22% 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 are part of the history that is Donkiesbaai.

Chemical Analysis	Acidity: 5.67 g/l	pH: 3.53	Residual Sugar: 1.42 g/l
Grape Variety	100% Chenin Blanc		
Region	Piekenierskloof		
Winemaker	Roelof Lotriet		
Vineyards	Certified heritage bush vines planted in 1988 and 1986 are dryland farmed 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 add 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. The Chenin Blanc is planted on Ramsey rootstock, which is vigorous with excellent drought tolerance and high water-use efficiency. The bush vines are planted at a low density, with 2780 vines per hectare, and 3m spacing between rows. The low density allows vines to thrive in a low rainfall area without irrigation. Also, considering ongoing climate change, low density, unirrigated vineyards are much less vulnerable to climatic drought compared to medium or high-density vineyards.		
Vinification/ Maturation	Our Steen is made up of three components: 75% is fermented and then matured in a combination of new and seasoned 500l French oak barrels. 15% is fermented spontaneously and matured on the lees in concrete eggs. Bâtonnage is done monthly for textural mouthfeel.		
Tasting Notes	Complex aromas reveal themselves on the nose: candied lemon peel, pineapple, honeysuckle, beeswax, cream, and shortbread. On the palate, lively acidity carries the fruit, with texture and layers of flavour expanding on the palate. A clean yet mouthwatering finish.		
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 2024

CSPC# 770692

750mlx6

13.5% 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: 6.0 g/l	pH: 3.26	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	Winter was cold and wet with above-average rainfall, replenishing soil and dam levels. Floods in June damaged some infrastructure, but luckily no damage to vines. Spring frost, rain, and easterly winds delayed budding and flowering, reducing yields – Chardonnay down 50% and Chenin Blanc by 25%. From September, warmer, drier weather boosted vine vigor, leading to an early harvest for some varieties. Summer was very hot, with heat waves managed by canopy cover. March's cooler nights slowed ripening, enhancing colour in reds. Overall, expect intense white wines and red wines with deep colour and extraction.		
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: southeast 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. 75% 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 10% new oak, 20% second fill, and 70% seasoned oak.		
Tasting Notes	Inviting aromas of fresh white pear, lemon meringue, and delicate frangipani. Nuanced yet youthful on the palate, with vibrant acidity complementing a textured, full mouthfeel. Layers of citrus, melon, and nectarine deliver a rich, lingering fruit profile		
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		



Afrikaans White 2025 (Vol. VIII)

CSPC# 126835

750mlx6

13.66% alc./vol.

Each vintage has a poem entitled My Taal (My Language) that adorns the back label of the wine. Each volume of poetry is written for the wine by a prominent South African artist. Volume VIII was written by singer Steve Hofmeyr. The poem weaves the Afrikaans language into the layered flavours of the wine, bringing the wines to life through its words.

Chemical Analysis	Acidity: 6.3 g/l	pH: 3.20	Residual Sugar: 21.6 g/l
Grape Variety	90% Chenin Blanc, 10% Chardonnay.		
Winemaker	Danielle le Roux/Coenie Snyman		
Vintage	Based on the product description, the Afrikaans Vol. VIII Chenin Blanc/Chardonnay is produced in the Stellenbosch region of South Africa, which experiences a climate characterized by cooling coastal breezes that maintain acidity in the grapes, contrasted with warm days that ensure ripe fruit and perfume. Regarding the broader 2025 weather in South Africa affecting the Western Cape (where Stellenbosch is located), typical conditions for that region include: <ul style="list-style-type: none">• August 2025 Forecast: Early August 2025 is expected to bring cold fronts, resulting in cold, wet, and windy conditions, with potential for disruptive, heavy rainfall and strong winds between Cape Columbine and Plettenberg Bay.• Winter/Spring 2025: Conditions in August often include foggy mornings		
Vineyards	Grapes are sourced from Stellenbosch and the Piekenierskloof. Coastal breezes in Stellenbosch maintain acidity, while the warm Piekenierskloof climate brings ripe fruit and perfume.		
Vinification/ Maturation	Chenin Blanc and Chardonnay grapes are whole-bunch pressed, then undergo slow, cool fermentation in new and seasoned oak barrels. The wine matures on fine lees for six months to enhance texture, with 18% new oak contributing to its mouthfeel.		
Winemakers Note	Afrikaans is made to be accessible but structured with rich, ripe fruit to appeal to the palate and encourage another sip. A red and a white wine for every occasion, without complication, without pretension. Welcoming and exuberant, Afrikaans is made for sharing.		
Tasting Notes	Aromatic perfume of frangipani combines with fruity aromas of peach, lime cordial, and a hint of pickled ginger. Bright and zesty on the palate, it offers flavours of green apple, pineapple, and a touch of white pepper for a little spice. A soft, creamy texture brings everything together beautifully, leading to a fresh finish that leaves you ready for the next sip		
Cellaring	2 to 7 years.		
Serve with	Lighter meats like veal and pork work very well here, along with richer seafood dishes and soft cheeses.		
Production	Approx. 8000 bottles made annually.		



Poem *my taal*

*Ook in hierdie taal pars die sappe deur my tone
my woorde gis in vate diep verouderd
Ook in hierdie tong ontkurk ek oesjaar na oesjaar iets volmondig
My taal se boord lê dragtig sy lote priem die grond
ek breek sy trosse weg na mandjies gevleg uit laasjaar se misoes
My taal is nagmaal en offerande gemmer en rose met sorg deur die lug geskink soms lig, soms
swaar, soms droog soms in-die-kies-gebreek verbitterd dan weer soet op
die lippe soos 'n laatoes druif
Weet dit my komvandaan: ek woon in jouen jy in my
Steve Hofmeyr*

Translation:

my language
Also in this language the juices are pressed by my toes
my words ferment in vats deeply aged
Also in this tongue I uncork vintage after vintage something full-bodied
My language's orchard lies pregnant its shoots prim the ground
I break its clusters away into baskets woven from last year's miscrop
My language is communion and offering ginger and roses poured with care through the air sometimes light,
sometimes heavy, sometimes dry sometimes crushed in the jaws bitter then again sweet on the lips like a
late harvest grape
Does it know that I come from: I live in you and you in me
Steve Hofmeyr

Afrikaans Red 2023 (Vol. VII)

CSPC# 126836

750mlx6

14.33% alc./vol.

Each vintage has a poem entitled My Taal (My Language) that adorns the back label of the wine. Each volume of poetry is written for the wine by a prominent South African artist. Volume VI was written by singer-songwriter Coenie de Villiers. It weaves together a passion for the Afrikaans language and the vineyards of the Cape, and through its words, brings these wines to life.

Chemical Analysis	Acidity: 5.9 g/l	pH: 3.44	Residual Sugar: 1.4 g/l
Grape Variety	80% Cabernet Sauvignon, 20% Cinsault.		
Winemaker	Danielle le Roux		
Vintage	The 2023 growing season for the Afrikaans Vol. VII Red Blend in Stellenbosch was characterized by conditions that produced a bold and expressive wine, noted for its deep ruby color, intense black cherry and cassis aromas, and full-bodied structure. Regarding general weather in South Africa during 2023, based on reported forecasts: <ul style="list-style-type: none">• March 2023: High fire danger warnings were issued for areas in the Northern Cape and Western Cape, including Khai-Ma and Kareeberg.• Reports indicated a very cold period toward the end of October.• December 2023: Regular, sometimes severe, summer thunderstorms were reported across parts of the country.		
Vineyards	Cabernet Sauvignon is sourced from Stellenbosch while the Cinsault comes from the Piekenierskloof.		
Vinification/ Maturation	All the grapes are destemmed, crushed and then fermented in open-top fermenters with regular punch downs up to four times per day. After maceration, the wine is pressed off the skins, Cinsault into 500L and Cabernet into 300L seasoned French oak barrels for 12 months of maturation.		
Winemakers Note	Afrikaans is made to be accessible but structured with rich, ripe fruit to appeal to the palate and encourage another sip. A red and a white wine for every occasion, without complication, without pretension. Welcoming and exuberant, Afrikaans is made for sharing.		
Tasting Notes	Deep ruby in colour with rich aromas of black cherries, cassis, and dark chocolate, layered with a touch of cedar spice. The palate is bold and structured, with firm, ripe tannins and a refined acidity. Dark fruit notes of mulberries and blueberries are complemented by hints of pencil shavings and subtle red plum lending the softness of the Cinsault. A serious, full-bodied wine with a focused finish of cassis.		
Cellaring	2 to 7 years.		
Serve with	Moroccan lamb, grilled vegetables, Thai curry, samosas.		
Production	Approx. 8000 bottles made annually.		
Scores/Awards	91 points (4.5*) - Cathy Marsten John Platter's Guide to South African Wines, 2026		
Reviews	<i>"80/20 traditional Cape blend, no Piekenierskloof component in 2023. Cab's cassis fruit & firm dry tannins to the fore, cinsault's red cherry tucked into the core. Fuller & tighter than 2022 (93 pts), enhanced by 20% new oak, year. Needs time to show more fully.</i> <i>- CM, John Platter's Guide to South African Wines</i>		



Estate Syrah 2022

CSPC# 801597

6x750ml

14.16% alc./vol.

Chemical Analysis Acidity: 6.00 g/l pH: 3.55 Residual Sugar: 1.9 g/l

Grape Variety

100% Syrah

Winemaker

Coenie Snyman

Vintage

A typical winter in 2021 with good rainfall at an average of 150mm rain each month from May to August replenished water reserves, and cold units were very good. Budbreak was slightly later than usual, but higher than normal rainfall at critical times during flowering and fruit set was good for our vineyards. January was warm and dry, with a few heat waves – good conditions for Cabernet Sauvignon, mitigating sunburn with good canopy management. Temperate conditions during harvest meant that the Cabernet Sauvignon ripened evenly with deep colour. The vintage of 2022 was moderate with an average crop size of excellent quality. The Rust en Vrede wines from this vintage show good colour, intensity, and promise for aging.

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 Tukul 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. Grapes for this wine come from 7 hectares of vineyard planted on the Rust en Vrede Estate.

Harvest

11-22 March 2022

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

Deep, intense ruby with prominent aromas of juicy black cherry, blueberries and blackcurrant prominent. Perfumed notes of violet mingle with savoury aromas of leather, sandalwood and nutmeg. Elegant and structured on the palate with ripe, refined tannins and balanced acidity. Intense black fruit follows through, with complex flavours of black pepper, cinnamon, cured meat, and paprika adding depth. Refined and expressive with a lingering black cherry finish.

Serve with

Beef Stew, Game, Lamb Shank, Lamb Stew

Production

5,500 cases made annually

Scores/Awards

5* stars (95 points) - Cathy Marston, Platter's South African Wine Guide 2025

91 points - James Suckling, JamesSuckling.com - September 2025

94 points - Decanter World Wine Awards 2025

Reviews

"Smooth, spicy 2022 improves on 2021 (4.5 stars, 94 pts) with perfect mix of dark cherry fruit with aromatic black pepper & liquorice, 16% new oak adding meat & charcuterie notes plus fragrant touch of vanilla. Satin tannins lead to beautifully balanced dark-chocolate finish. Styled for ageing a decade, as all."
- ML, wineonaplatter.com

"Thyme, olives, rosemary stalks and black fruit on the nose of this savory red. It's medium- to full-bodied with supple tannins and gentle stemmy undertones. Drink now."
- JS, JamesSuckling.com



Cabernet Sauvignon 2022

CSPC# 722274

750mlx6

14.34% alc./vol.

Chemical Analysis	Acidity: 6.0 g/l	pH: 3.59	Residual Sugar: 2.1 g/l
Grape Variety	100% Cabernet Sauvignon		
Winemaker	Coenie Snyman		
Vintage	A typical winter in 2021 with good rainfall at an average of 150mm rain each month from May to August replenished water reserves, and cold units were very good. Budbreak was slightly later than usual, but higher than normal rainfall at critical times during flowering and fruit set was good for our vineyards. January was warm and dry, with a few heat waves – good conditions for Cabernet Sauvignon, mitigating sunburn with good canopy management. Temperate conditions during harvest meant that the Cabernet Sauvignon ripened evenly with deep colour. The vintage of 2022 was moderate with an average crop size of excellent quality. The Rust en Vrede wines from this vintage show good colour, intensity, and promise for aging.		
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	22 March - 1 April 2022		
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	Deep ruby in colour. A complex nose of black currant, dark chocolate, tobacco, cedar, nutmeg, and pencil shavings. Refined and elegantly balanced on the palate where intense black currant, black cherry, fresh plum, and mulberry combine with spicy and savoury notes of cedar and tobacco to make this a classically styled Stellenbosch Cabernet Sauvignon. Persistent, fresh finish of cassis and cedar.		
Cellaring	10 to 15 years.		
Serve with	Grilled beef, ribs, and pork. Venison, hard cheese.		
Production	5,500 cases made.		



Estate 2021

CSPC# 716843

750mlx6

14.4% alc./vol.

The Estate is our flagship blend of Cabernet Sauvignon, Syrah, and Merlot, produced and blended in proportion to our vineyard plantings. The Estate blend is the emblematic wine of Rust en Vrede. The blend is made up of the proportions of varieties planted on Rust en Vrede, making it the most honest reflection of our terroir. Selected four times by Wine Spectator as one of the top 100 wines in the World.

Chemical Analysis	Acidity: 5.70 g/l	pH: 3.58	Residual Sugar: 2.0 g/l
Grape Variety	59% Cabernet Sauvignon, 31% Syrah, 10% Merlot.		
Winemaker	Coenie Snyman		
Vintage	Cool, wet conditions during the winter of 2020 replenished water reserves and provided sufficient water to saturate soil 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	Named to reflect the planting on the property, the grapes for this wine come from 22 hectares of Cabernet Sauvignon, 7 hectares of Syrah and 1 hectare of Merlot. Our north-facing vineyards are planted on Tukululo 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	2 Mar - 1 Apr 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 oak barrels (20% new, 20% 2nd fill, 20% 3rd fill, 40% 4th fill), in 300l barrels for 18 months.		
Tasting Notes	Distinctive crème de cassis, ripe black cherries, sandalwood, cinnamon and a hint of red cherry combine to provide a layered and complex nose. Focused and harmonious on the palate, with fine grained, coating tannins, a fresh, sour cherry acidity, and flavours of cassis, leather and dried Italian herbs. Concentrated black currant and chocolate on the long finish. Released September 2024.		
Cellaring	10 to 15 years.		
Serve with	A well-aged piece of beef cooked or any red meat dishes. This wine will also pair brilliantly with a steak, salty chips and a garden salad.		
Scores/Awards Reviews	94 points (4.5*) - Malu Lambert, <i>John Platter's Guide to South African Wines, 2025</i> <i>"Blackcurrant entry to 2021 cab-led pinnacle wine reveals its 31% syrah component in black pepper & cherry, 10% merlot in supple mouthfeel & red plum fruit. 22 months in oak, portion new reduced to 20%. Available in formats up to 27L.</i> - ML, <i>John Platter's Guide to South African Wines</i>		

