



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 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.

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:

- 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
