



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.

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 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. 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
