

RUSTENBERG WINES

PETER BARLOW 2001

INTRODUCTION

The name of this wine pays tribute to the man who recognized the potential of Rustenberg, and bought the farm in 1941, reuniting the property, restoring its buildings and investing in its potential to make world class wines. The oldest Cabernet Sauvignon vineyard on the estate is named the Peter Barlow block and consistently produces powerful, long-lived Cabernet Sauvignon that is given the best possible treatment in the cellar. Peter's family now continues his legacy. We recommend decanting this wine before serving.

VINTAGE

The Winter of 2000 was dry and fairly warm and this led into a warm Spring before conditions cooled off in Summer to allow for a long moderate to warm ripening season in 2001. The warm Winter resulted in our vineyards not fully going into dormancy and as a result the crop levels of the vintage were very low. However, the good ripening season meant that the smaller harvest was exceptional from a quality perspective. Small berries resulted in the production of very flavourful, rich wines built to age and packed with concentrated fruit.

VINEYARDS

Wine of Origin	Simonsberg, Stellenbosch
Varietal Blended	100% Cabernet Sauvignon
Soil Types	Decomposed Granite, Valsrivier, Bainsvlei
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked, April 2001

WINEMAKING

Extraction Method	Crushed and De-stemmed Fruit, Pumped Over During Ferment
Fermentation Vessel	Stainless Steel Tanks
Yeast	Cultured Active Dry Wine Yeast
Extended Maceration	Up to 2 Weeks
Oak Aging	24 Months
Age and Type of Oak	100% new French oak barrels
Fining Agents Used	Egg White (Albumen)
Final Analysis	Alc v/v: 14% TA 6.3g/L pH 3.59 RS 2.5g/L
Bottling Date	April 2003

WINE

Tasting Note	Violets, mint, coffee and blackberry dominate the aroma, carrying to the palate, where they combine with smooth layers of fine-grained tannin. Should be decanted before being served.
Aging Potential	Up to 15 years from vintage under ideal cellaring conditions

ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
92 Points	Wine Spectator	May 2004
4 ½ Stars	John Platter Wine Guide	2004

