

RUSTENBERG WINES

PETER BARLOW 2002

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

2002 will be remembered as a challenging vintage that required patience to produce great wines. The cold, wet condition of the 2001 Winter stretched into the 2002 growing season and on top of battling rain there was considerable damage caused to the fruit by a hail storm in Summer. The harvest, however, ended off warmer and dryer than the rest of the season and rewarded our patient wait to pick our fruit when it was ripe and not because of the damage caused by the wet conditions early on in the season. The result was ripe, flavoursome wines at lower alcohols thanks to rigorous bunch selection in the vineyard and careful blending in the cellar.

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 2002

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	20 Months
Age and Type of Oak	70% new and 30% 2 nd fill French oak barrels
Fining Agents Used	Egg White (Albumen)
Final Analysis	Alc v/v: 15% TA 6.8g/L pH 3.63 RS 2.8g/L
Bottling Date	January 2004

WINE

Tasting Note	This wine shows deep purple to inky-coloured hues. Impressive ripeness of fruit & richness on the palate entry. Blackcurrants, cherries, plums are made more complex by layers of liquorice, tobacco and cedar. The palate intensity is explosive and the layers of tannin create an impression of seamlessness and great length.
Aging Potential	Up to 15 years from vintage under ideal cellaring conditions

ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
Gold Medal	Old Mutual Trophy Wine Show	2004
4 ½ Stars	John Platter Wine Guide	2005

