

# RUSTENBERG WINES

## PETER BARLOW 2003

### 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 2003 vintage was one of the standout vintages of the decade from both a quantity and quality point of view. Following a normal Winter and cool Spring with little rainfall, the vintage was generally temperate and dry with late rains and cooler conditions at the end of vintage, relieving the water starved vines. Small berries, great natural acidity and fruit concentration on top of a large crop make the 2003 wines exceptional.

### VINEYARDS

<b>Wine of Origin</b>	Simonsberg, Stellenbosch
<b>Varietal Blended</b>	100% Cabernet Sauvignon
<b>Soil Types</b>	Decomposed Granite, Valsrivier, Bainsvlei
<b>Trellising/Pruning System</b>	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
<b>Irrigation Type</b>	Minimal Drip Irrigation
<b>Picking Method &amp; Date</b>	Hand Picked, April 2003

### WINEMAKING

<b>Extraction Method</b>	Crushed and De-stemmed Fruit, Pumped Over During Ferment
<b>Fermentation Vessel</b>	Stainless Steel Tanks
<b>Yeast</b>	Cultured Active Dry Wine Yeast
<b>Extended Maceration</b>	Up to 2 Weeks
<b>Oak Aging</b>	20 Months
<b>Age and Type of Oak</b>	70% new and 30% 2 <sup>nd</sup> fill French oak barrels
<b>Fining Agents Used</b>	Egg White (Albumen)
<b>Final Analysis</b>	Alc v/v: 15.5% TA 6.1g/L pH 3.59 RS 2.4g/L
<b>Bottling Date</b>	January 2005

### WINE

<b>Tasting Note</b>	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.
<b>Aging Potential</b>	Up to 15 years from vintage under ideal cellaring conditions

### ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
Silver Medal	Decanter World Wine Awards	2006
4 ½ Stars	John Platter Wine Guide	2006
Top 100 SA Wine	Top 100 SA Wine Awards	2013

