RUSTENBERG WINES

PETER BARLOW 2006

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
Following a normal Winter in 2005, Spring was cool and rigorous green harvesting had to be undertaken late in the Summer months due to the slow shoot development and uneven ripening in some varieties. The warm, dry Summer made up for the lower yields, producing very balanced wines harvested at optimum ripeness.

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, March 2006

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:** 14.01% **TA** 5.34g/L **pH** 3.28 **RS** 2.23g/L
Bottling Date	June 2008

WINE

Tasting Note	Characterized by an upfront perfume, intermingled with concentrated cassis, black cherries and some herbaceousness.
Aging Potential	10 – 15 years from vintage under ideal cellaring conditions

ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
Silver Outstanding	International Wine and Spirits Challenge	2009
4 ½ Stars	John Platter Wine Guide	2011
91 Points	Wine Spectator Insider Edition	June 2011