# RUSTENBERG WINES

# PETER BARLOW 2008

#### 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 2007 was colder than usual, with more rain than in previous years: This boded well for good budbreak during the cool Spring. The rain in February and March slowed the harvest down, and this combined with strong winds made 2008 a challenging vintage in the vineyards. Cooler nights and warmer days took us into the harvest period, with a greater number of days reaching above 30°C than in the previous 4 years. Despite these challenges, even ripening and consistent grape condition for both white and red varieties were achieved in a warm vintage, resulting in ripe, expressive whites and fruit-forward, bold reds.

#### **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 2008

### WINEMAKING

Extraction Method	Crushed and De-stemmed Fruit, Pumped Over During Ferment	
Fermentation Vessel	Stainless Steel Tanks	
Yeast	Cultured Active Dry Wine Yeast	
<b>Extended Maceration</b>	Up to 2 Weeks	
Oak Aging	24 Months	
Age and Type of Oak	64% new, 36% 2nd fill French oak barrels	
Fining Agents Used	Egg White (Albumen)	
Final Analysis	<b>Alc v/v:</b> 14.62% <b>TA</b> 5.55g/L <b>pH</b> 3.69 <b>RS</b> 2.44g/L	
Bottling Date	June 2010	

## 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

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AWARD	COMPETITION/PUBLICATION	YEAR/EDITION	
Silver Medal	Old Mutual Trophy Awards	2013	
Silver Medal	Veritas Wine Awards, SA	October 2013	
Silver Medal	International Wine Challenge	2013	
92 Points	Robert Parker's Wine Advocate	October 2013	
4 ½ Stars	John Platter Wine Guide	2013	

