

# RUSTENBERG WINES

## PETER BARLOW 2011

### 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

Despite a dry Winter, there was plenty of water when required in the hot Summer months to get the vineyards to mature naturally without excessive irrigation. Good vineyard canopies allowed optimum light penetration for uniform ripening and development of good colour and flavour. At harvest, the berries came in at lovely low sugars due to cool conditions and were packed with flavour.

### 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, March 2011                             |

### 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>           | 24 Months  |
| <b>Age and Type of Oak</b> | 64% new, 36% 2nd and 3rd fill French oak barrels         |
| <b>Fining Agents Used</b>  | Egg White (Albumen)                                      |
| <b>Final Analysis</b>      | Alc v/v: 14% TA 5.8g/L pH 3.57 RS 2.8g/L                 |
| <b>Bottling Date</b>       | June 2013  |

### WINE

|                        |   |
|------------------------|---|
| <b>Tasting Note</b>    | Concentrated cassis, black cherries and some herbaceousness on the nose and palate. |
| <b>Aging Potential</b> | 10 – 15 years from vintage under ideal cellaring conditions                         |

### ACCOLADES

| AWARD                 | COMPETITION/PUBLICATION | YEAR/EDITION |
|-----------------------|-------------------------|--------------|
| 4.5 Stars – 92 Points | Platter's Wine Guide    | 2022         |

