



RUSTENBERG WINES

Peter Barlow 2022

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 2021 was very cold and wet following a warm autumn. Bud burst was late and the cold, wet weather continued into Spring, requiring careful disease and canopy management. The cool, wet weather extended until the middle of December, delaying the growing season for the red varieties in Stellenbosch. From the middle of December onwards the weather warmed up considerably with three heatwaves being experienced in January and one in February. Despite this warmer weather the red wine harvest required patience as the tannins took some time to fully ripen. March and April were moderate temperature-wise and we experienced the odd shower. Our decision to delay harvesting was rewarded with excellent concentration and ripeness in the red wines. The marathon vintage ended in late April and was the biggest and longest vintage in Rustenberg's history.

Vineyard

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 2022

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	100% for 20 Months
Age and Type of Oak	61% new, 39% 2nd and 3rd fill French oak barrels
Fining Agents Used	Egg White (Albumen)
Final Analysis	Alc v/v: 14.45% TA 5.4/L pH 3.55 RS 2.0/L
Bottling Date	December 2023

Wine

Tasting Note	Rich aromas of red and black fruits, cedar, and clove, with lively acidity and velvety tannins. Outstanding balance of oak integration and fruit weight, with a long finish.
Aging Potential	10 – 15 years from vintage under ideal cellaring conditions

Accolades

Award:	Competition/Publication:	Year/Edition:
93 Points	James Suckling	2024
93 Points	International Wine Challenge	2025
Silver Medal - 90 Points	Decanter World Wine Awards	2025

