

Rustenberg Peter Barlow 2002

This wine shows deep purple to inky coloured hues. Impressive ripeness of fruit & richness on the palate entry. Black currants, 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.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Rustenberg Wines

winemaker : Adi Badenhorst

wine of origin : Coastal

analysis : alc : 15.0 % vol rs : 2.8 g/l pH : 3.63 ta : 6.8 g/l

type : Red **style :** Dry **wooded**

pack : Bottle

Best Range accolade (Harpers 1 October 2004)

Gold medal at Fairbairn Capital Trophy Wine Show 2004

International Wine Challenge 2005 - Seal of Approval

ageing : Up to 15 years.

in the vineyard : Cultivar: 100% Cabernet Sauvignon

Situation: South West slopes of the Simonsberg Mountain

Altitude: 350 - 400 m

Distance from sea: ± 25 km

Soil type: Hutton (Decomposed Granite)

Rootstock: Richter 110

Age of vines: 16 Years

Trellising: Vertically shoot positioned

Pruning: 2 Node spur pruning

Irrigation: Drip irrigation

about the harvest: The grapes were harvested on the 13 April 2002.

Grape analysis:

Acidity: 7,6g/l

pH: 3,65

Sugar: 25,5° Balling

Yield: 33hl/ha

in the cellar : Primary fermentation occurred in stainless steel tanks and traditional methods of vinification was used. Open pump-overs and rack & returns was followed by 4 weeks of extended maceration, after fermentation. Malolactic fermentation took place in barrels. Regular oxidative racking was employed throughout the 20 months in barrel.

Oak used: 70% New French oak & the balance 2nd fill French oak

Bottled: January 2004

