

## Rustenberg Peter Barlow 2003

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**International Wine & Spirit Competition 2006 - Silver**

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.

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**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Rustenberg Wines

**winemaker :** Adi Badenhorst

**wine of origin :** Coastal

**analysis :** alc : 15.5 % vol   rs : 2.4 g/l   pH : 3.59   ta : 6.1 g/l

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

**pack :** Bottle

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**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: 17 Years

Trellising: Vertically shoot positioned

Pruning: 2 Node spur pruning

Irrigation: Drip irrigation

**about the harvest:** The grapes were harvested in April 2003.

Grape analysis:

Acidity: 7,6g/l

pH: 3,65

Sugar: 26° Balling

Yield: 35hl/ha

**in the cellar :** Primary fermentation occurred in stainless steel tanks and a traditional method of vinification was used. Open pump-overs and rack & returns were 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. Egg white fined, no filtration.

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

Bottling date: January 2005

Production: 2 480 x 6 x 750 ml

