

Rustenberg Peter Barlow 2004

100% Cabernet Sauvignon from our finest vineyard in 2004 displays the most wonderful and complex nose. Upfront perfume, intermingled with concentrated cassis and black cherries and some herbaceousness. The palate is very concentrated and the wine will age for many years. The finest example of South African Cabernet Sauvignon and certainly world-class.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Rustenberg Wines

winemaker : Adi Badenhorst

wine of origin : Coastal

analysis : alc : 14.74 % vol rs : 2.6 g/l pH : 3.29 ta : 6.8 g/l

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

pack : Bottle **closure :** Cork

Steve Tanzer's International Wine Cellar, Online Edition - 93 Points

2007 John Platter Wine Guide - 4½ stars

2007 Decanter World Wine Awards - Silver Medal

In 1941 Peter and Pamela Barlow bought Rustenberg, later acquiring Schoongezicht and reuniting the properties. Their son Simon took over the running of the farm in 1987. The Barlows have been at Rustenberg for over 60 years: the longest period any one family has owned the farm.

ageing : It should start drinking by 2008 and last another decade from then, at least.

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: Planted 1990

Trellising: Vertically shoot positioned

Pruning: 2 Node spur pruning

Irrigation: Drip irrigation

about the harvest: The grapes were harvested in March 2004.

Grape analysis:

Acidity: 7,3g/l

pH: 3,45

Sugar: 25° B

Yield: 35hl/ha

