

## Rustenberg Peter Barlow Cabernet Sauvignon 2006

This wine is made from 100% Cabernet Sauvignon from our very finest vineyard. It is characterized by an upfront perfume, intermingled with concentrated cassis, black cherries and some herbaceousness.

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

**winery :** Rustenberg Wines

**winemaker :** Randolph Christians

**wine of origin :** Simonsberg, Stellenbosch

**analysis :** alc : 14.01 % vol rs : 2.23 g/l pH : 3.28 ta : 5.34 g/l

**type :** Red **style :** Dry **taste :** Herbaceous **wooded**

**pack :** Bottle **closure :** Cork

91 Points in USA's Wine Enthusiast (March 2012)

4½ Stars in 2010 John Platter Wine Guide

91 Points - Wine Spectator Insider Edition - June 29, 2011

93+ Points - Stephen Tanzer's International Wine Cellar - March/April 2011 Online Edition

**ageing :** This multi-layered wine can be enjoyed immediately, but will benefit from further cellaring.

Maturation Potential: 10 - 15 years from vintage

**in the vineyard :** Cultivar: 100% Cabernet Sauvignon

Situation: South West slopes of the Simonsberg Mountain

Altitude: 400m

Distance from sea: ± 25km

Soil type: Decomposed Granite (Hutton/Tukulu)

Rootstock: Richter 110

Age of vines: Planted 1990

Trellising: Vertically shoot positioned

Pruning: 2-bud spur-pruning

Irrigation: Drip irrigation

**about the harvest:** The grapes were harvested on 15 March 2006.

Grape analysis

Acidity: 4.99g/l

pH: 3.6

Sugar: 23.4° Balling

Yield: 5 - 6 t/ha

**in the cellar :** Traditional vinification was employed with ± 9 open pump-overs and the wine was racked and returned twice. This was followed by 2 weeks extended maceration.

Natural, primary fermentation was followed by Malolactic fermentation in barrel. Due to minimal filtration, this wine may throw a slight deposit in the bottle.

The name of this wine pays tribute to the man who recognized the potential of Rustenberg, and bought the farm in 1940. His family now continue his legacy.

Oak Used: 100% New 225 litre French oak barrels. Matured for ± 20 months.

Bottled: June 2008

