

Rustenberg Peter Barlow 1998

Violets, mint, coffee and blackberry dominate this wine's aroma. Similar characters are evident on the palate, but combined with layers of fine grained tannin.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Rustenberg Wines
winemaker : Rod Easthope
wine of origin : Coastal
analysis : **alc** : 12.75 % vol **rs** : 1.2 g/l **pH** : 3.81 **ta** : 5.4 g/l
type : Red **style** : Dry **wooded**
pack : Bottle

4 ½ Stars - John Platter Wine Guide 2001
Best New World Red Wine - Steven Spurrier in UK Decanter Magazine
92 Points - USA Robert Parker in his The Wine Advocate (The highest points awarded a SA wine by Robert Parker jnr to date)

ageing : Will offer good drinking over the next 10 - 15 years.

in the vineyard : Situation: South West Slopes of the Simonsberg Mountain
Altitude: 350-400m
Distance from Sea: 20km
Soil type: Hutton (Decomposed Granite - Oakleaf)
Rootstock: Richter 110
Age of Vines: 12 years
Trellising: Vertically shoot positioned
Pruning: 2 Node Spur pruning

about the harvest: The grapes were harvested on 23 March 1998.
Yield: 6 tons/hectare

in the cellar : Destemmed. Fermented at max 25 degrees C. Pumped over oxidatively 4 times/day. 3 Weeks extended maceration. Matured in 100% new French oak with periodic rackings for 20 months. Malolactic fermentation in oak. The wine was bottled on 19 January 2000.

